

Muga White 2022

Grapes

Viura, Garnacha blanca and Malvasía de Rioja

Soil

Mainly calcareous clay from the Valle del Oja district and ferrous clay from the Upper Najerilla Valley

Vinification

Hand-harvested. After light maceration of the must with the skins in the press, this ferments in different sized wooden vats and new French-oak casks with very lightly toasted wood sourced from the Nevers region. Once alcoholic fermentation is complete, the wine remains for 4 months in the casks, with lees stirring or "bâtonage" twice per week during the first months and once a day during the final month, so as to keep the fine lees in contact with the wine to protect it from oxygen and to give a smoother mouth-feel and more complexity.

Tasting

The 2022 vintage of Muga Blanco has a lovely straw-yellow colour. On the nose it reveals itself to be a complex wine, with citrus notes, such as lemon, lemon cake, floral aromas (white blossom) and stone fruit (peach), with even hints of vanilla.

On the palate, it stands out for its well-balanced acidity. This is a powerful wine in which the floral, citrus and stone fruit notes reappear in a very long finish.

Food Pairing

Perfect with grilled fish, shellfish and rice dishes, among others. Ideal for drinking by the glass, as a starter or with a small appetiser on a terrace.

