

Muga White 2023

Grapes

Viura, Garnacha blanca and Malvasía de Rioja.

Soil

Mainly calcareous clay in the Valle del Oja district and ferrous-clay in the Alto Najerilla.

Vinification

Manually harvested. The grapes are destemmed and undergo gentle maceration of the skins and the must in the press and fermentation is in oak vats of various sizes and French Nevers oak casks with a very light toast. Once alcoholic fermentation is complete it remains in the casks for 4 months, with twice-weekly lees stirring during the first months and once per day in the final month, in order to keep the fine lees in contact with the wine, protecting it from oxygen and providing a smooth mouth-feel and complexity.

Tasting

The 2023 vintage of Muga Blanco has a pale, straw-yellow colour. On the nose proves a complex wine with aniseed and citrus notes, such as lemon and lemon cake, a touch of white blossom and even some vanilla nuances.

On the palate the crisp acidity is well balanced by the volume. This is a complex wine in which the citrus and floral notes reappear, together with stone fruit and a very long finish.

Food Pairing

A perfect match for grilled fish, shellfish and rice dishes, among others. Ideal for enjoying by the glass, as an aperitif or together with a small snack on a terrace.



Contains sulphites.