

Muga

Muga Reserva Special Selection 2018

Grapes varieties

Tempranillo, Grenache, Mazuelo (Carignan) and Graciano

Geology and soil

Clay-limestone Tertiary era terraces located on the slopes of Montes Obarenes and Sierra Cantabria.

Vinification process

After fermentation with indigenous yeasts in oak vats, the wine is Aged for 26 months, in new french oak barrel made in our cooperage. After being fined with fresh egg whites, the wine is bottled, after which it remains in our cellars for at least 18 months for further ageing.

Tasting

This 2018 Selección Especial 2018 has a black-cherry colour and a deep robe. On the nose it is complex, with aromas of dark fruit, hints reminding you of cedar wood, heathland scrub and then followed by spicy aromas such as pepper.

The attack is elegant and harmonious, with hints of ripe red fruit and spices. It has fantastic, well-integrated acidity which makes it long and lingering on the palate.

This is a powerful reserva wine with great cellaring potential.

Food pairing

This wine will go well with red meats, lamb and all types of game dishes.

