

Muga White 2021

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

This wine has a lovely straw-yellow colour. It is intense and complex on the nose with floral aromas (white blossom, jasmine), stone (peaches) and citrus (grapefruit, lemon) fruit, pears, apples and banana. Very fine and elegant.

On the palate the attack is very smooth and balanced. You can sense the freshness and minerality in the mouth, with very well-integrated acidity, giving the wine length and a very long finish with reminders of vanilla and citrus fruit.

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.

