

Muga



Muga Rosé 2021

Grapes

Garnacha and Viura.

Soil

Principally calcareous clay from the Valle del Oja zone and ferrous clay in the Upper Najerilla valley zone.

Vinification

Manual harvesting. After light maceration in the press for 5 hours, the must ferments at a controlled temperature of around 16-18°C for 15-20 days. This allows us to preserve the maximum freshness, complexity and aromatic intensity of the grapes from which it is made. Once fermentation is complete, it remains 16 weeks with its fine lees in suspension, which will provide greater smoothness and length on the palate. Before bottling it undergoes cold stabilisation.

Tasting

A pale pink colour wine.

It displays a very intense, complex array of aromas on the nose in which we can detect floral aromas (rose petals), stone fruit (apricot and peach skin), citrus (mandarin), strawberry and a touch of hazelnut.

It has a very well-balanced mouth-feel with pleasant acidity which gives the attack a certain fruitiness. The wine evolves perfectly on the palate with a long, refreshing, fruity finish. A rosé wine with good structure and surprising complexity.

Food Pairing

Ideal with seafood, pasta and rice dishes and salads. Great to drink by the glass as a starter or with a small snack on a terrace.
