

# Bodegas Muga

## Aro

### The Producer

The vineyards are located in the Oja and Tirón river valleys of La Rioja Alta, but the winery itself is based on the outskirts of Haro, the historical home of La Rioja's most prestigious bodegas. Bodegas Muga have been a family business ever since its creation in 1932. Over the years, Muga wines have gained international recognition and acclaim. Meticulously faithful to their traditional wine-making methods, Bodegas Muga use French and American oak vats and casks throughout the entire process.

### General Information

Type of wine: Still red wine  
Alcohol Content: 14%  
Grape Variety: 70% Tempranillo, 30% Graciano  
Ageing: About 18 months in oak + minimum of 15 months in bottle.  
No filtration prior to bottling  
Origin: Spain—D.O. Ca Rioja  
Vineyard size: Fruit selection from the Muga vineyards  
Vines per ha: 4,000  
Average yield: 0.5l/vine  
Average age of the vines: 70 years old



### Tasting Note

On the nose, one finds an impressive fruit intensity with aromas of ripe red fruits and spices. On the palate, it is full bodied. At first, it is jammy with hints of honey. The wine then shows flavours of fruit of the forest: blueberries and raspberries primarily. The fruit intensity hides the spicy character produced by oak of great quality, but is found on both the nose and the aftertaste, leaving a delicate and elegant sensation. The finish is persistent and confirms the high quality of the wine.



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