

Bodegas Muga Conde de Haro

The Producer

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.

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.

General Information

Type of wine: Sparkling white wine
Alcohol Content: 12.5%
Grape Variety: Viura 90% Malvasia 10%
Ageing: 14 months in the bottle
Origin: Spain –D.O. Ca Rioja
Soil: Clay, calcareous and alluvial.
Vineyard size: 37 ha
Vines per ha: 4,000
Average yield: 60 hl/ha
Average age of the vines: 30 years old



Tasting Notes

Bright yellow-green hues with dense and persistent foam. The nose is dominated by tangy fruit and floral aromas. In the background we find notes of honey, vanilla, liqueur from the second fermentation. Honeyed yet fresh in the mouth, thanks to its significant acidity. The combination of fruit, acidity and fine lees gives rise to a sparkling wine to carry on the Muga tradition of excellent quality.



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