

Bodegas Muga

Tinto Reserva

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: 13.83%
Grape Variety: 70% Tempranillo, 20% Garnacha, 10% Mazuelo and Graciano
Ageing: 30 months in oak (6 months in American oak & 24 months in small American and French oak) and 12 months in the bottle. After fermentation, it macerates between 2 and 3 weeks.
Origin: Spain—D.O. Ca Rioja
Vineyard size: 200 ha
Vines per ha: 4,000
Average yield: 37.5 hl/ha
Average age of the vines: 18 years old



Tasting Note

Brilliant ruby colour. On the nose, the floral notes superimpose the fruit; fresh hay and oak related aromas such as fresh vanilla, coconut, roasted coffee and smoky notes. Very elegant. On the palate, it is firm and robust; mineral flavours and soft tannins. Red berries and spices in the aftertaste. Great for aging.



25 Metro Business Centre
Kangley Bridge Road
London SE26 5BW

Phone: 020 8778 1711
Fax: 020 8778 1710
Email: info@canddwines.co.uk