

# Bodegas Muga

## Prado Enea

### 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: 13.5%  
Grape Variety: 80% Tempranillo, 7% Garnacha, 7% Mazuelo and 6% Graciano  
Aging: 12 months in wooden vats, 3 years in oak barrels and at least 36 months in the bottle.  
Origin: Spain—D.O. Ca Rioja  
Soil: Clay/Calcareous and alluvial.  
Vineyard size: 20 ha  
Vines per ha: 4,000  
Average yield: 30hl/ha  
Average age of the vines: 40 years old



### Tasting Note

Deep ruby colour with brick hues, becoming distinctly tawny on the rim. On the nose, intense and very complex aromas: notes of liqueur mixed with hints of leather and damp earth; vanilla and coconut with a background of red berries. Despite being very powerful, Prado Enea remains incredibly delicate and pleasant on the palate. This is a very harmonious wine; silky with notes of leather, cinnamon and vanilla. Very long, distinctive and memorable finish.



25 Metro Business Centre  
Kangley Bridge Road  
London SE26 5BW

Phone: 020 8778 1711  
Fax: 020 8778 1710  
Email: [info@canddwines.co.uk](mailto:info@canddwines.co.uk)