

Flor de Muga Rose

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: Rose Wine
Alcohol Content: 14.0%
Grape Variety: Garnacha Tinta.
Origin: D.O. Ca Rioja
Vinification: A short period of maceration, where contact with the skins is maintained. Then ferments at a low temperature in small oak vats.

Tasting Notes

Bright, pale-pink colour. High degree of complexity and intensity on the nose, with aromas of red-berry fruit, stone fruit, white blossom and citrus fruit – all very typical characteristics of the Garnacha Tinta variety. You can also detect a subtle, spicy note produced by its vinification and ageing in small oak vats. On the palate it is very elegant and well-balanced. It has marked acidity which brings it length and liveliness. Again the fruit notes appear in the mouth, especially apricot.



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