



Muga Special Selection 2010

Grapes.

70% Tempranillo, 20% Garnacha, 7% Mazuelo and 3% Graciano.

Geology and Soil.

Terraces of tertiary clay-calcareous soil.

Elaboration.

Fermentation with indigenous yeasts in oak vats. Aged for 26 months in casks made in our own cooperage from selected oak.

Before bottling the wine is fined with fresh egg whites. Once bottled it will be rounded off for at least twelve months in our cellars before release for sale.

Tasting.

Good, even depth of colour with purple glints, much more in the meniscus of the glass when tilted.

On the nose you can find aromas which remind you of wild red berries, ripe but not yet picked, developing countryside smells and mineral sensations. It seems as if all the wine of this splendid Muga Selección Especial 2010 has been sleeping under the protective shroud of a single, huge cask. And maybe these aromas already make you think that this time the contribution of the garnacha is unusual. Unusual for being extraordinary, in terms of quality rather than quantity.

The sensations grow and develop in the mouth, with signs of the tempranillo grape becoming the perfect dancing partner for the garnacha. Fruit you can almost chew, soft, silky tannins, the right hint of acidity and a good presence of mineral nuances.