

VINO FINO

Explore a World of Wine

BODEGAS MUGA RIOJA BLANCO 2023



\$31.99

Product Code:	8751	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Rioja	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Macabeo / Viura	Grape:	90% Viura (Macabeo), Garnacha Blanca, Malvasía



New Zealand Wide Delivery



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TASTING NOTES

A beautiful white Rioja. Muga reject 50% of their superb fruit for this high quality white, which is mostly the Viura grape (Macabeo) fermented on fine lees. Crisp and delicately fruited, it is perfect for aperitif or tapas.

Winery notes (2023 Vintage)

"The 2023 vintage of Muga Blanco has a pale, straw-yellow colour. On the nose proves a complex wine with aniseed and citrus notes, such as lemon and lemon cake, a touch of white blossom and even some vanilla nuances. On the palate the crisp acidity is well balanced by the volume. This is a complex wine in which the citrus and floral notes reappear, together with stone fruit and a very long finish.

Hand-harvested. After light maceration of the must with the skins in the press, this ferments in different sized wooden vats and new French-oak casks with very lightly toasted wood sourced from the Nevers region. Once alcoholic fermentation is complete, the wine remains for 4 months in the casks, with lees stirring or "bâtonage" twice per week during the first months and once a day during the final month, so as to keep the fine lees in contact with the wine to protect it from oxygen and to give a smoother mouth-feel and more complexity."

92/100 James Suckling (2023 Vintage)

"Attractive nose with a subtle creamy touch to the melon, cantaloupe and nectarines. Crisp and dry, with a medium body and touches of salinity and phenolics at the end. Viura, malvasia and garnacha blanca. An early harvest from this hot vintage, which is crucial to keeping the acidity and liveliness of this wine. 60% fermented in barrels and the rest on the lees."

16+/20 Jancis Robinson MW (2023 Vintage)

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"All hand-harvested. After a light maceration of the must with the skins in the press, fermentation took place in wooden vats of varying sizes and new, lightly toasted French oak from Nevers. Once alcoholic fermentation was complete, the wine remained in cask for four months with bâtonnage twice per week during the first few months, and then once a day during the final month. Winemaker Isaac Muga. Natural cork. TA 7.95 g/l, pH 3.2, RS 2.24 g/l. Vegan. Very pale. A little bit more like a white wine than a white Rioja at this stage. I suspect it will grow into a much more interesting wine with time. Lemony, fairly long finish. Drink 2025 - 2030."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch