VINO FINO
Explore a World of Wine

BODEGAS MUGA RIOJA BLANCO 2024



$34.99

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

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

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 (2024 Vintage)
"The 2024 vintage Muga Blanco has a pale, straw-yellow colour. On the nose you can find notes of white blossom, stone fruit and a slight hint of vanilla which adds complexity. On the palate, the lively acidity is perfectly balanced by the body. You can taste citrus notes accompanied by a subtle salinity which gives it greater length. The aftertaste is long, with reminders of citrus and stone fruit, leaving a fresh, elegant sensation.

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 (2024 Vintage)
"A textured Rioja with very good weight. Expect green stone fruit, white almonds and an herbal edge. Medium-bodied but very fresh with fine lees and a pure, medium-long finish. About 85% viura, 8% garnacha blanca and 7% malvasia."

90-92/100 Joaquin Hidalgo, Vinous (2024 Vintage)
"The 2024 Blanco Muga combines Viura, Garnacha Blanca and Malvasía from Rioja. The crisp, intense nose is fragrant with

tropical nuances of apple and pear. This is dry, with a crisp freshness and creamy texture, combining richness and energy to produce a modern white Rioja. The finish is restrained but fruitforward."

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

188 Durham St South,
Christchurch

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021