

Bodegas Muga

Rioja

Bodegas Muga is located in the historical *Barrio de La Estación* (railway station district) in Haro. The 270,000 square foot facility is two centuries old, built mainly of stone and oak. In fact, oak is paramount in the winery. There are 14,000 barrels, made out of different types of oak ranging in origin from France (Allier, Tronçais or Jupilles), America, Hungary, Russia and even a small consignment from Spain.

Bodegas Muga vineyards are located on the foot of the Montes Obarenses, within the area called Rioja Alta. The micro-climate is exceptional due, on the one hand, to the singular geography and orientation of the vines and, on the other hand, to the surrounding climates – a steady blend of Mediterranean, Atlantic and Continental.

The soil in this area is mostly clay and limestone, divided in small terroirs with different physical and chemical qualities; each terroir has a unique and defined personality. The range of climatic influences and different soils define prolonged stages in the vine growth cycle.

Aro is a phonetic spelling of Haro; the name is meant to suggest the scrupulous attention to indigenous values in making the wine.

The oldest vines and vineyards (>60 years in age) are tasted plot by plot. Special attention is given to Graciano, a native grape that only achieves its full potential with intensive effort; it makes 30% of the blend. Spontaneous fermentation occurs without temperature control. The barrels for aging are made from Tronçais oak aged at the bodega.

Aro is a complex, potent wine with a rich texture and enduring freshness.

