

# 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.

Selección Especial is estate grown 70% Tempranillo, 20% Garnacha, and 10% Mazuelo & Graciano, from a selection of the best vineyard sites on the south-facing hillside plots. The vines are not clonal polycultures but rather are propagated from generations of old vines indigenous to the property.

The wine spends 6 months in large vats of American oak with 24 months in small barriques of French and American oak. It was fined with egg whites and bottled unfiltered.

Stephen Tanzer's IWC wrote "*Dark red. Ripe cherry and cassis scents are complemented by toasty oak, smoked meat and pungent herbs. Fat and ripe, offering deep cherry and plum flavors; a dense, chewy texture; and supple tannins. This needs hearty food. 90 points.*"

