



Flor de Muga Rosado 2021

Grapes varieties

Garnacha Tinta.

Geology and soil

Flor de Muga comes from a dozen carefully selected plots in the Alto Najerilla district and upper reaches of the Valle del Oja. Both districts enjoy a Continental climate and the vines are between 70 and 90 years old. Low-yielding bush vines grown mainly on slopes. The combination of the characteristics of the calcareous clay and ferrous clay soils, location and climate makes them ideal for preserving the fresh profile needed for making rosé wines of great complexity.

Vinification

The grapes are picked by hand at the peak of ripeness and transported to the cellar in small crates in refrigerated transport so as to preserve intact the full aromatic potential. After a short period of maceration, where contact with the skins is maintained, 50% of the free-run must, the first must to flow from the press by simple gravity, is selected.

This then ferments at a low temperature in small oak vats, separately, plot by plot. Once the fermentation is complete, the wine is left on its fine lees for a minimum of 4 months, with regular stirring, or bâtonnage, to keep the lees in suspension and protect the wine in a natural way by preserving the aromas and providing volume in the mouth-feel. After this process is complete, the wines are sampled, plot by plot, so as to determine the final coupage.

Tastina

A bright, pale pink colour. It is very expressive and complex on the nose. You can detect various families of aromas (red berries, stone fruit, white blossom) and a subtle spicy aroma from the small vats in which it has fermented and where it has been kept. On the palate it is very well-balanced, with a sensation of suppleness which is balanced by the fresh acidity. Fruity flavours continue to surface. A very long finish with very soft tannins. In the glass the wine continues to display its expressiveness and fragrance over a long period of time.

Food pairing

Pasta, rice, white meat and a varied range of cheeses