



XX CLUB
SESSION 115.3
6th DECEMBER 2023

TASTING NOTES

Muga

Bodegas Muga is a family business founded by Isaac Muga and Aurora Caño in 1932, which is located in the historic Barrio de La Estación (Station Quarter) of Haro. With an area of around 25,000 square metres, it is home to both the most traditional winemaking methods and the latest cutting-edge techniques.

WHITE WINE:

Muga Rioja Blanco 2022, 75cl, £14.99, ABV 14%

Grapes: Viura, Malvasia, Grenache Blanc

VINIFICATION

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.

TASTING

The 2022 vintage of Muga Blanco has a lovely straw-yellow colour. On the nose it reveals itself to be a complex wine, with citrus notes, such as lemon, lemon cake, floral aromas (white blossom) and stone fruit (peach), with even hints of vanilla.

On the palate, it stands out for its well-balanced acidity. This is a powerful wine in which the floral, citrus and stone fruit notes reappear in a very long finish.



RED WINE:

Muga Rioja Reserva 2019, 75CL, £22.99 ABV 14.50%

Grapes: Tempranillo, Mazuelo, Graciano, Grenache

VINIFICATION

Harvested by hand, Fermentation with indigenous yeast in wooden vats. Aged for 24 months in casks made from Muga's selected oak. The wood is sourced in a proportion of 80% French oak and 20% oak from America. Before bottling the wine is fined using fresh egg whites. It is then left to refine in our bottle cellar for a minimum of 12 months before release for sale.

TASTING

This 2019 reserva wine has a bright, ruby-red colour, with medium depth and a garnet tinged rim. On the nose it proves to be a wine which is complex in aroma, in which primary aromas of fruit such as blueberries are enhanced by spicy nuances.

On the palate it is long, balanced and elegant, with perfectly integrated acidity and smooth tannins. The finish is very long and fruity.

Perfect to be drunk now but thanks to its great balance and structure it can be kept in the bottle for several more years.

SWEET WINE:

**Luis Felipe Edwards 'Late Harvest' Viognier/Sauvignon Blanc
2018 Half Bottle, Colchagua Valley, £6.99, ABV 12.5%**

Luis Felipe Edwards is one of Chile's most awarded producers. They make this great-value dessert wine from grapes picked at the very end of the ripening season. It's complex and sweet with notes of peach, citrus, honey and oak. Pair this with blue cheese or custard.

PORT WINE:

Fonseca Bin 27 Port, £15.99, ABV 20%

Grapes: Touriga France, Touriga Nacional, Tinta Roriz

Bin 27 is a reserve Port, made using the same approach to making a late-bottled vintage, with extended wood ageing making the wine ready to drink upon its release. This wine, however, is blended from several vintages to achieve a consistent house style. A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture. Pair with a rich dessert such as a raspberry and chocolate fondant. In 2022, this wine won an IWC award.