







Bodegas Muga

The Muga Family is synonymous with tradition and the skill of an artisan. Three generations have now contributed to the history of this Rioja cellar since it was founded in 1932 by husband and wife, Issac Muga and Aurora Caño. Bodegas Muga combines family tradition with a modern outlook to preserve distinctive character and personality.

	2012 Conde de Haro Cava 90 Points - Vinous DOC: Rioja Varietal: 90% Viura, 10% Malvasia Aging: 14 months in bottle	List: \$269.95	Sale: \$201.00
	2016 Muga Blanco DOC: Rioja Varietal: 90% Viura, 10% Malvasia Aging: 3 months sur lie in new French oak Traditional style barrel fermented Rioja, produced from the area's most important indigenous white grapes.	List: \$179.95	Sale: \$135.96
	2016 Rosado DOC: Rioja Varietal: 60% Garnacha, 30% Viura, 10% Tempranillo Aging: 2 months in the wooden fermentation vessel	List: \$179.95	Sale: \$120.00
	2016 Flor de Muga Rose, 6PK DOC: Rioja Varietal: 100% Garnacha Aging: 4 months sur lie Produced from the oldest, head trained Garnacha vineyards in Rioja Alta.	List: \$149.95	Sale: \$120.00
	2014 Reserva Unfiltered 92 Points – Jeb Dunnuck DOC: Rioja Varietal: 70% Tempranillo, 20% Garnacha, 7% Mazuelo, 3% Graciano Aging: 24 months in barrels with French oak chosen and assembled into barrels by Muga's Cooper plus 12 month in bottle after egg white fining	List: \$329.95	Sale: \$256.00
	2012 Reserva Seleccion Especial 95 – James Suckling DOC: Rioja Varietal: 70% Tempranillo, 20% Garnacha, 7% Mazuelo, 3% Graciano Aging: 26 months in barrels with French oak chosen and assembled into barrels by Muga's Cooper plus 12 month in bottle after egg white fining The finest grapes and finest wine produced of a "Reserva" classification at Bodegas Muga.	List: \$459.95	Sale: \$367.96

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY