

Bodegas Muga
Torre muga 2021



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"From vineyards around Villalba and Haro, the 2021 Torre blends Tempranillo, Mazuelo and Graciano. Pronounced oak tones—coconut, caramel and cedar—frame the nose, alongside dark fruit. On the palate it is broad and creamy, with plush fruit, a gentle chalky texture and sweet, polished tannins that give the wine an international feel. First tasted in 2025, it seemed slightly disjointed, but it has since gained better integration in bottle."

Joaquín Hidalgo, April 7th 2026



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