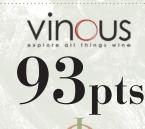
Bodegas Muga Flor de Muga Blanco 2018





JORGE ORDÓÑEZ SELECTIONS

"Light green-tinged yellow. Dried citrus and orchard fruit scents, along with building floral, mineral, vanilla and fennel qualities. Chewy, dry and energetic on the palate, offering sappy Meyer lemon, nectarine, chamomile and quinine flavors and a hint of waxiness. Finishes impressively long and tight, leaving orange zest and floral notes behind. Fermented in new French oak barrels and aged in concrete eggs."

Josh Raynolds, Vinous, April 22nd 2021

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vincus 93pts

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