

Bodegas Muga is one of the great Rioja Estates. Family run since its relatively recent (for Rioja) founding in 1932 in Haro, Rioja Alta, it produces spectacular and balanced reds which are the essence of Old World style – pale, complex, smooth & harmonious. The family controls all aspects of production, with grapes from their own 250 ha in five main vineyards, as well as a long-standing contract with the owners of another 150 ha. The soils share clay and limestone soils, each with its own unique microclimate, formed by the happy coincidence of continental, Mediterranean and Atlantic influences. This control even extends to owning their own cooperage. Like all Rioja, wood plays a vital role in everything - from the magnificent 18th century wooden Bodega to the impressive collection of 90 large casks for fermentation and 14,000 barrels used for the maturation. It should come as no surprise that vinification is traditional with racking every four months and clarification with egg-whites. The residual egg-whites, together with the discarded lees go to make up a high quality compost, which serves as an organically sustainable fertiliser.

The élevage is predominantly Tempranillo of course, but added complexity given by proportions of Garnacha, Mazuelo, Graciano, depending on the cuvée.

We are showcasing a broad range of ages (1968 to 2006), as well as the relatively new diversity of styles, from the traditional, long-aged (in wood) Prado Enea Gran Reserva to the more recently launched (1991) luxury cuvee Torre Muga, made in a more modern style with less wood aging and sourced from their finest vineyard sites. Another feature will be the Reserva Selección Especial, more full flavoured and structured than their regular Reserva, also from select older vineyards. The wines we will be pouring are:

1968 & 1982 Gran Reserva, 1970, 1994 & 2001 Prado Enea, 2005 Selección Especial, 2005 & 2006 Torre Muga plus our usual mystery wine.

To lead us on our tour through these historic wines we are fortunate to have Barry Brown, well known to everyone: expert, enthusiast & ambassador for all matters of Spanish wine. Come out for what should be a spectacular evening. Numbers for this tasting have to be limited at 88.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Please don't drink & drive.

Date: Wednesday, May 14, 2014
 Time: 6:30 p.m.
 Limit: 88 people

North York Memorial Community Hall
 5110 Yonge St. (under library)
 North York Centre Subway

Cancellations accepted up to May 9, 2014 — David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.

Tear and Enclose

Cheque payable to:
 Winetasters Society of Toronto
 c/o Dave Hutchison
 270 Glen Manor Drive West
 Toronto, Ontario
 M4E 2Y2

Names: _____

Cheque Enclosed for: Muga

Phone: (____) _____ W (____) _____

Yes, I wish to sit at a New Members Table with an expert to answer my questions.

_____ Members @ 65.00 each _____
 _____ Guests @ 75.00 each _____

Total _____