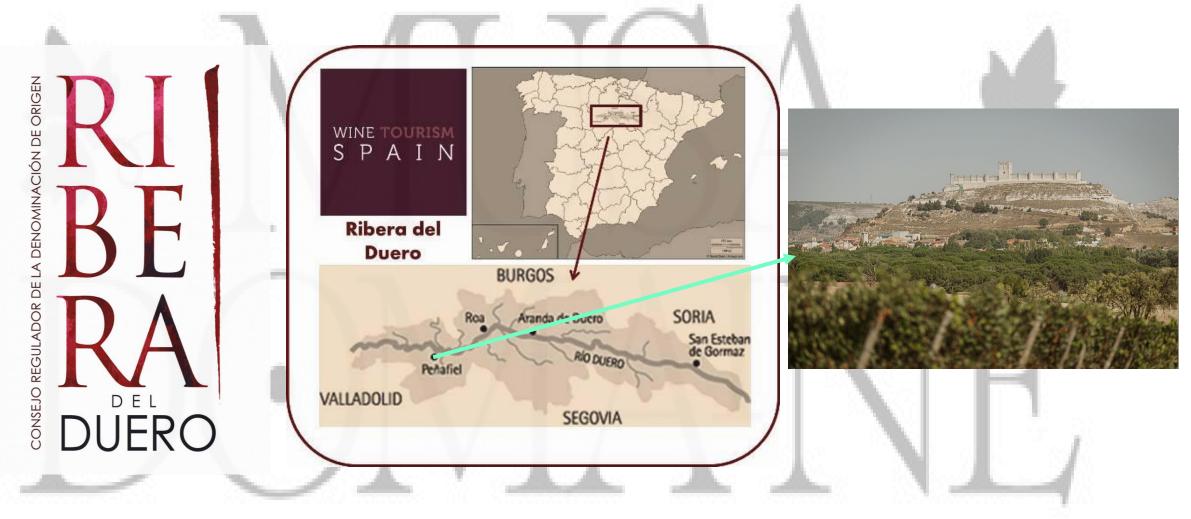
Passion & Commitment Musa Domaine



About us Alejandro has a degree in Agricultural and Rural Engineering. Alejandro Great-Grandparents Parents Grandparents Samuel Samuel is a Technician in Viticulture and Oenology.

Where are we located?





Vineyard





El Corazón del Duero



Located in the heart of Ribera del Duero. In Mélida de Peñafiel, 4 km from Peñafiel. 100% organic vineyard. Respect for the enviroment. 100% Tempranillo variety. Sandy loam soils.



Musa Domaine 2022



Winemaking process









Respect for the vineyard.

Care and monitoring from the first bud break to harvest.

Respect for viticulture and winemaking process.

Manual harvest.

Minimal intervention in an oenological way.

Stainless steel tank.



Aging







French oak barrels.American oak barrels.12 months in barrel Musa Domaine 2022.

The wine itself dictates the optimal moment to devat.

Depending on the weather, each year there will be a different product.





Bottling





Classic style of great French wines. 750 ml Burgundy bottle. Natural cork. Optimal preservation of the wine's own aromas. More favorable oxygen exchange.

Sealed





Following the historical model. Aquamarine color. Classic style, at the same time innovative.

Manual sealing of bottles.



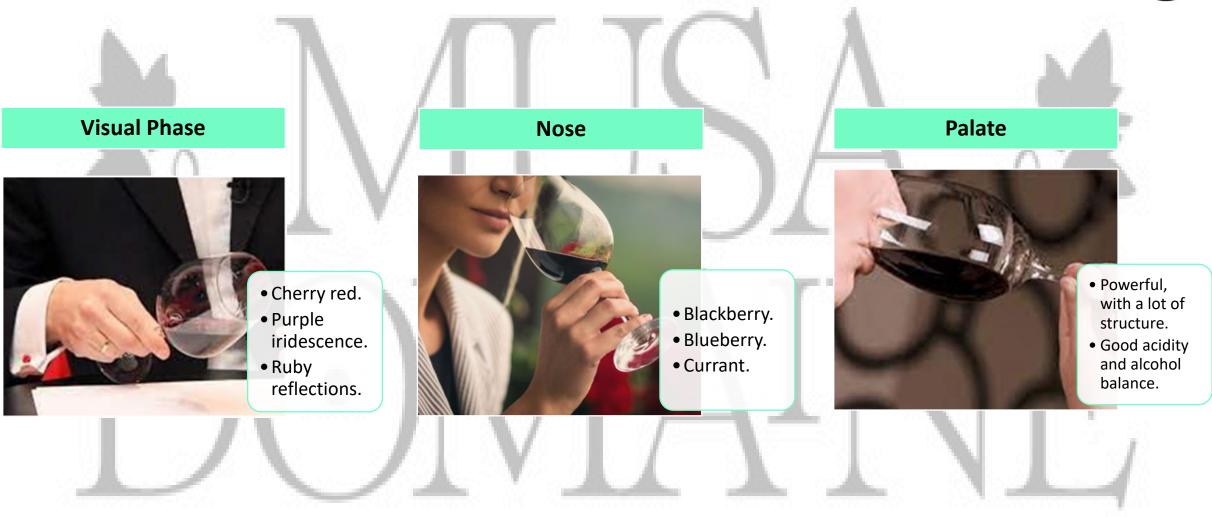
Label





Tasting note





Musa Domaine 2022









Centenary Vineyard

Centenary Vineyard







Sandy ground.
Prephylloxeric.
Vineyard in production.
Respectful pruning.
Predominant variety: Tempranillo
Special and unique wine from Musa Domaine.
Aging in French oak barrels.
Aging in natural underground cellars.

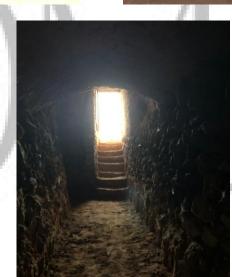
Underground Cellars

Underground Cellars









Wineries from previous generations.
Sandy loam soil.
Manual cleaning and conditioning due to disuse.
Constant Temperature throughout the year.
Constant Humidity throughout the year.
The place where we will age our Musa Domaine.