El Andén de la Estación 2021



Grape Varieties

Tempranillo and Garnacha

Soils and Climate

Vineyards located in the coldest part of Rioja despite having a climate which is mainly Mediterranean. Harvested in mid October.

The soils are of alluvial origin and are not very fertile, so yields are necessarily lower.

Vinification and ageing

Fermentation with indigenous yeast. Left on the lees after fermentation is complete until the spring.

Cask-aged for 14 months.

Tasting notes

A wine with medium depth of colour and shades of black-cherry. It is very expressive on the nose with red-berried fruit to the fore, with a background of very well integrated spicy notes coming through. On the palate the key features are its smoothness and sweet tannins, with a slightly high alcoholic strength well-balanced the acidity and sense of body in the mouth. Very long, leaving long, lingering sensations of ripe fruit.

It is an ideal wine to drink by the glass and it goes well with a variety of dishes, making this a very interesting wine.

Contains sulphites.

Barrio de la Estación s/n 26200 Haro (La Rioja) SPAIN
Telephone:: +34 941.311.825 · Fax: +34 941.312.867
www.bodegasmuga.com · info@bodegasmuga.com