

# Muga El Anden

## Muga



Tempranillo  
y Garnacha



RIOJA



14.5% ABV



### GENERAL INFORMATION

El Andén De La Estación is a barrel-aged red from La Rioja, crafted from Carignan, Garnacha, Graciano, and Tempranillo grapes grown in limestone and clay soils. The vines, with deep roots in these soils, produce concentrated, expressive grapes. Harvested exclusively by hand at optimal ripeness, the grapes are carefully selected and crushed before fermenting in large wooden vessels at controlled temperatures. After fermentation, the wine is aged for several months in large oak barrels, developing structure, complexity, and aromatic refinement.

### TASTING NOTES

This Old World Rioja displays a dense purple colour with complex aromas of blackberry, blueberry, toasted wood, leather, and forest floor. On the palate, it is elegantly dry, velvety, and well-balanced, with moderate acidity that preserves freshness and enhances structure. The finish is long, revisiting dark fruit notes alongside subtle mineral hints of limestone and clay. It pairs beautifully with traditional Spanish dishes such as stuffed piquillo peppers, vegetable couscous with meatballs, roasted lamb, chorizo stews, and aged Manchego cheese.