

VINO FINO

Explore a World of Wine

BODEGAS MUGA el ANDÉN de la ESTACIÓN RIOJA 2022

Product image and or type unknown **\$32.99**

Product Code:	31851	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Rioja	Volume:	750ml
Style:	Red	Alcohol:	14.5%
Variety:	Tempranillo	Grape:	70% Tempranillo, 30% Garnacha (Grenache)



New Zealand
Wide Delivery



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TASTING NOTES

A delicious new release from leaders in the Rioja region, Bodegas Muga. This label called El Anden was first released in 2016 and could be called somewhat 'modern' with 70% Tempranillo fermented in more subtle oak from France and Hungary, which is softened by a larger 30% of Garnacha fermented in neutral non-wood vessels. The result is a wine in which the food-ready Rioja structure is wrapped in gorgeously bright and silky fruit characters. A superb red for the price!

92/100 Jeb Dunnuck (2022 Vintage)

"Cask-aged for 14 months, the 2022 El Anden De La Estacion is a youthful, approachable blend of 65% Tempranillo and 35% Garnacha, the first one made in 2016. Fermented using indigenous yeast, it's left on the lees to soften the texture and accentuate the red and black cherry and berry fruit. It's quite delightful and impressively well-made for the price point, full-bodied but balanced."

92/100 Elaine Chukan Brown, Wine Enthusiast (2022 Vintage)

"With pleasing purity and expressive character, this Tempranillo-Garnacha blend brings together berries and bramble, anise and spice, and savory notes. Balanced structure keeps the wine approachable while layered."

91/100 Luis Gutierrez, RobertParker.com, Wine Advocate (2022 Vintage)

"The red 2022 El Andén de la Estación comes from their earliest harvest ever. They define it as a modern blend of Tempranillo with 30% Garnacha fermented in stainless steel and concrete. It has good ripeness and 14.5% alcohol, notes of cassis, licorice and black berry fruit, with a touch of smoke, toast and spice that is quite integrated. It's juicy and young and has a medium to

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full-bodied palate with abundant, slightly dusty tannins that give it an earthy touch. It's serious despite being approachable, a wine for the by-the-glass and gastronomy markets. It keeps the poise despite the warm and dry conditions from the year. This is produced in a separate winery they bought in Labastida, the first year it was produced there."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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