Banville
Wine Merchants

Bodegas Muga

El Andén de la Estación Crianza

Muga El Andén de la Estación Crianza is a new project launched in 2020 by the Muga family. As one of the most traditional yet forward thinking viticultural families in Rioja, the bodega has made significant investments in new vineyard holdings through planting and acquiring parcels from growers over the last 30 years.

Winemaking: The bunches are destemmed and sorted via optical sorter. Whole berries macerate in 16,000L vats coopered by the Muga family's in house cooperage and begin fermentation via pied de cuve (to guarantee the quality of the spontaneous fermentation). Malolactic is delayed until the late Spring due to maintaining cool cellar temperatures by facilitating natural airflow through the bodega.

Aging: The wine is aged for 14 months in neutral own-coopered barriques of French and Central European oak.

Grape varieties : 70% Tempranillo, 30% Garnacha

Vineyard age : Vines planted in 1990-2010

Soil : Calcareous clay soils from the Tertiary period

Sustainable

Press Notes

Robert Parker Wine Advocate

2022	91 points
2021	91 points

AG Vinous

2022	90 points