Bodegas Muga El Andén de la Estación 2022



JEB DUNNUCK

92pts

"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. Drink now."

Virginie Boone, July 30th 2025





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