









FINCA TERRERAZO VINO DE PAGO



MUSTIGUILLO BODEGAYVIÑEDOS



FINCA TERRERAZO 2017

MUSTIGUILLO || In the late 1990's, Toni Sarrion began a one man crusade to save the indigenous variety Bobal and coax it from obscurity and rusticity to the forefront of truly world class wines. Ever evolving and pushing the quality level forward, Mustiguillo has moved away from the use of overt American oak as seen in earlier vintages in favor of concrete and French oak for wines of finesse & balance, realizing the potential of Bobal from the unique terroir of El Terrerazo. Mustiguillo was recognized for their extraordinary efforts by Wine & Spirits as one of the Top 100 Wineries of 2012.

ELTERRERAZO || The Vino de Pago El Terrerazo was granted to Musiguillo in 2010 - a part of the Grandes Pagos de España organization that is dedicated to upholding and promoting very high quality single estate wines.. At an altitude of 800-824 meters, the estate is comprised of 89 hectares of contiguous vineyards on primarily limestone soils. The climate is Mediterranean with a strong continental influence with drastic diurnal shifts in temperature and contrasting winds from the sea to the east and hot La Mancha to the west.

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BLEND | 100% Bobal

VINEYARDS | Toni Sarrion champions the variety Bobal, working on clonal selections and strict vineyard management for smaller and looser clusters. Finca Terrerazo is from two plots planted in 1945 and 1970 on dolamite limestone soil with chalky sand at 800 m.

WINEMAKING | The plots are vinified separately by soil type with indigenous yeasts and undergo malolactic in 3500 & 5000L oak vats followed by aging for 15 months in French oak (225 & 500L barrels).

ALCOHOL | 14.5%

BAR CODE | 8437006252102

PRESS | 94 WA

"The nose is subtle and the oak much better integrated. They changed the vinification, separating the subplots by soil and leaning toward less extraction in the winery. The aging was completely different also, and that's noticeable especially in the texture and the integration of the wood. The wine is a lot more fluid, harmonious and ultimately a lot more pleasant to drink. It has to be **the finest Finca Terrrerazo to date**."

SPAIN | EL TERRERAZO

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