

## **BODEGAS MUSTIGUILLO**





## **LA GARNACHA 2015**

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.



BLEND 100% Garnacha

VINEYARDS | While Bobal remains the focus at Mustiguillo, there have always been vines of Garnacha on the estate that were planted on the limestone soil in the 80s.

WINEMAKING | The Garnacha was vinified in a single 8,000L French oak foudre with indigenous yeasts and some stem inclusion. It then underweny malolactic in 225L French oak with batonnage followed by 10 months aging in barriques.

ALCOHOL | 13.5%

BAR CODE | 8437006252706

## PRESS | 90 WA

"There are ripe notes, and the nose felt a little blurry, slowly revealing some notes of hay and straw, with hints of esparto grass. They had some hail in 2015, so the quantities were lower because they had to sort the grapes. The palate reflects the fine minerality the chalky soils provide and also the tasty, almost salty finish." – Luis Gutierrez

