



VALKYRIE

SELECTIONS



BODEGAS MUSTIGUILLO

MESTIZAJE TINTO 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.

EL TERRERAZO || The Vino de Pago El Terrerazo was granted to Mustiguillo 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.

MESTIZAJE TINTO 2017 ||

BLEND | 74% Bobal, 16% Garnacha & 10% Syrah

VINEYARDS | Organic viticulture at 800 meters altitude where traditional farming meets modern techniques in this young wine from Mustiguillo.

WINEMAKING | The varieties are vinified separately and undergo malolactic in a mixture of oak and stainless steel. The final blend spends 10 months in French oak.

ALCOHOL | 13.5%

BAR CODE | 8437006252294

PRESS | 91 WA

"The red 2017 Mestizaje is a blend of all the varieties they work with—in this case, 74% Bobal, 16% Garnacha and 10% Syrah from head-pruned and dry-farmed vines. Each plot and variety fermented separately with indigenous yeasts in stainless steel and/or oak vats, and the élevage was in a mixture of oak vats and French barrique and lasted ten months. It felt very harmonious, subtle and elegant. I think there has been a change in the wine since they started removing the French grapes and using larger oak containers. It respects the Mediterranean character of the grapes and the place." - Luis Gutierrez

