

BODEGAS MUSTIGUILLO



ATANCE Bobal 2016 || 90+ points || IN STOCK

“The single-vineyard red 2016 ATANCE was sourced from the Casa Segura estate and produced with organically farmed Bobal grapes grown on limestone soils at 800 meters altitude. It fermented in 10,000-liter stainless steel tanks with destemmed grapes and indigenous yeasts followed by malolactic fermentation and an *élevage* of four months in 8,000-liter oak vats. This is a lighter and approachable style of Bobal, with some chalky tannins that provide texture. Again, this is fresher than the 2015, and it’s a very good value.”



MESTIZAJE Tinto 2015 || 90+ points || IN STOCK

“Last year I previewed the red 2015 Mestizaje before it was bottled, and now I tasted it next to the 2016. It was very good to see how the character of this year is clearly reflected in the wine. This 2015 is riper, and it also contains a little of Merlot and Cabernet Sauvignon (but no more Tempranillo) that were replaced in future vintages by more Garnacha and Syrah. It has fine-grained tannins and is very pleasant, with Mediterranean character. Very tasty, for those who prefer riper years.”



MESTIZAJE Blanco 2016 || 90 points || IN STOCK

“The white 2016 Mestizaje Blanco is a blend of dry-farmed, organically farmed Merseguera regrafted on Bobal vines and some 20% Viognier, 11% Malvasía and a 4% pinch of Macabeo. It fermented in stainless steel with indigenous yeasts and was kept in contact with the fine lees until it was bottled in February 2017. It feels very fresh. The vines are getting older (the Viognier and Malvasía are young), and it’s serious, more reductive than oxidative, with a very balanced mouthfeel.”



FINCA TERRERAZO 2014 || 92 points || IN STOCK

“It is pure Bobal, the flagship red grape from this part of Valencia close to Requena, from the estate vineyards that have their own appellation of origin. The vines are dry farmed and were planted between 1945 and 1970 on very poor soils. The destemmed and crushed grapes fermented in 3,500- and 5,000-liter oak vats with indigenous yeasts, and the wine matured in oak vats and *barriques* for 20 months. There is more freshness than the 2012, and it has a velvety texture, without the rusticity many wines from Bobal show. This is organically certified.”



FINCA CALVESTRA 2015 || 90+ points || IN STOCK

“The white varietal Merseguera 2015 Finca Calvestra comes from a single dry-farmed, head-pruned vineyard at 920 meters altitude, which resulted in a wine with moderate alcohol and very good freshness that still keeps the Mediterranean character. It fermented in acacia barrels where it was kept with the fine lees for nine months. The palate showed moderate acidity, with the wood nicely integrated, almost unnoticeable—the barrels are the same, so they are getting older each vintage—with a tasty finish. It should develop nicely in bottle.”



QUINCHA CORRAL 2012 || 94 points || IN STOCK

“The 2012 Quincha Corral is a serious, classic old-vine Bobal from head-pruned vineyard planted in 1945 at 800 meters on sand and chalk soils. The nose offers notes of plums, some creaminess and some spices on top of well-integrated oak aromas. There is an acute note of licorice intermixed with fennel, aniseed, thyme and rosemary as well. The medium to full-bodied palate has fine tannins and good acidity. The harshness and rusticity of the initial vintages has disappeared and the wine feels more sleek and polished, while keeping the Mediterranean character and the typicity of the Bobal (with its inherent “elegant” rusticity).”