



BODEGAS MUSTIGUILLO



FINCA CALVESTRA 2015

MUSTIGUILLO || Consider this a reintroduction to Bobal, and its champion, Toni Sarrion. In the late 1990's, Toni began a one man crusade to save this indigenous variety 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 previous 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 || One of only fourteen Vino de Pagos in Spain, El Terrerazo was granted DOP status in 2010. 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% Merseguera

VINEYARDS | The Finca Calvestra vineyard is a tiny plot at 900 meters altitude, with 100+ year old vines comingled with ancient olive trees. The Merseguera, which favors the slow ripening conditions at high altitude is one of very few plots and the only single vineyard of this almost extinct variety.

WINEMAKING | The wine is aged 12 months in French oak as well as acacia wood barrels.

ALCOHOL | 13%

TASTING NOTES | Pit fruit aromas with hints of jasmine dominate the nose of this aromatic white. While the wine is quite dense, it has a vibrancy highlighted by peach and nectarine flavors with citrus zest notes and a mineral streak.