



BODEGAS MUSTIGUILLO



LA GARNACHA 2014

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.

LA GARNACHA 2014 ||

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 underwent malolactic in 225L French oak with batonnage followed by 10 months aging in barriques.

ALCOHOL | 13.5%

BAR CODE | 8437006252706

PRESS | 91 WA

“There is a new red, the 2014 La Garnacha de Mustiguillo, a Mediterranean Garnacha planted in the 1980s on limestone soils. The nose is subtle and fresh (it's only 13.5% alcohol), with contained ripeness (I sampled the unbottled 2015 and it felt riper) and some floral aromas. The palate has fine-grained tannins with that characteristic chalky texture provided by the limestone-rich soils, with a nice, focused finish that has some nerve and good acidity.” – Luis Gutierrez

