



# VALKYRIE

SELECTIONS



## BODEGAS MUSTIGUILLO

### MESTIZAJE TINTO 2016

**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 2016 ||

**BLEND** | 72% Bobal, 17% Garnacha & 11% 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

“A blend of Bobal with Syrah and Garnacha fermented separately and with some full clusters with indigenous yeasts. It matured in French oak barrels and vats for ten months. There is a little less wine, as they definitively removed Merlot and Cabernet Sauvignon from the blend. That, plus a fresher year, contributed to a fresher wine—juicy and tasty—with a mixture of red and black fruit and a chalky sensation in the palate. It finishes long and tasty. Very good quality for the price asked.” - Luis Gutierrez

