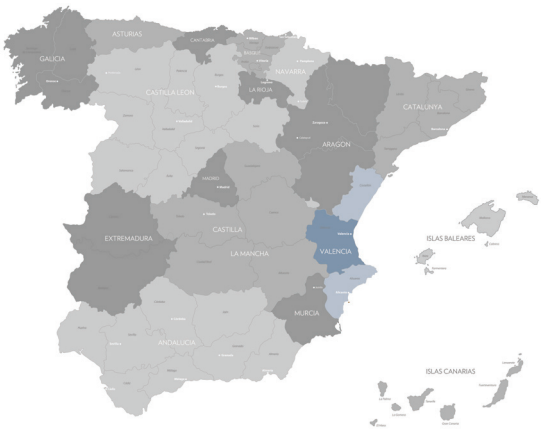
VALKYRIE SELECTIONS

BODEGAS MUSTIGUILLO



CERTIFIED ORGANIC · NATURAL · ESTATE FRUIT · LOW SULFITES · VEGAN

MESTIZAJE TINTO 2024

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 2024 ||

BLEND | 80% Bobal & 20% Garnacha

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 French oak and stainless steel. The final blend spends 12 months in French oak foudre and 500L barrels.

ALCOHOL | 13.5%

BAR CODE | 8437006252294

PRESS | 92+ WA

"The red 2024 Mestizaje was produced with 80% Bobal and 20% Garnacha from Finca El Terrerazo. The grapes fermented separately by variety and plot in stainless steel and oak vats and matured in French oak vats and 500-liter barrels for one year. It's subtle and insinuating, a little closed at first. It's clean and serious, suggesting a much more expensive wine."
- Luis Gutierrez