



BODEGAS MUSTIGUILLO



QUINCHA CORRAL 2012

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.

QUINCHA CORRAL 2012 ||

BLEND | 100% Bobal

VINEYARDS | Quincha Corral is sourced from two very small certified organic plots of Bobal planted in 1945 and 1919. These unirrigated bush vines are at 800 meters altitude on limestone and are naturally low yielding. Very limited production of less than 500 cases annually.

WINEMAKING | Primary and malolactic fermentation in 225L barrels followed by 18 months in French oak.

PRESS | 94 WA

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 wine feels more sleek and polished, while keeping the Mediterranean character and the typicity of the Bobal (with its inherent "elegant" rusticity). I tasted 2004, 2006, 2007 and 2009, and I can say that 2012 is most likely the best Quincha so far. From" – Luis Gutierrez

