

BODEGAS MUSTIGUILLO

MESTIZAJE Tinto 2014 || 90 points || IN STOCK

A very tasty and drinkable Mediterranean red.

“The red 2014 Mestizaje is the entry-level blend of Bobal with some 10% Syrah, 6% Garnacha, 5% Merlot and a 2% pinch of Cabernet Sauvignon and Tempranillo; the grapes comes from head-pruned, dry-farmed vines planted mostly in the early 1990s. Each variety is fermented separately and then aged for one year in oak vats and barrels. The wine has seen a change since 2012... In 2013 it’s 100% grapes from the Terrerazo estate—and therefore a Vino de Pago—but more important, the percentage of Bobal has increased and they look for a fresher profile, which means the wine has gained in drinkability. There are no more notes of chocolate that were very prominent in 2006, 2007 or 2009; they have taken the Tempranillo out of the blend, a grape that has a tendency to get very ripe in the zone; and the wine is better balanced and focused. The palate shows also some chalkiness (all the grapes now come from vineyards in Finca Terrerazo, where there is a high content in limestone), and a Mediterranean character, but without heat.”



LA GARNACHA 2014 || 91 points || JUST ARRIVED

“There is a new red, the 2014 La Garnacha de Mustiguillo, a Mediterranean Garnacha planted in the 1980s on limestone soils. Fermentation was in a 8,000-liter oak vat with indigenous yeasts and some 20-30% of the stems. The wine matured in French barriques for ten months. 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.”



RISKY GRAPES Atance Bobal 2015 || 90 points || JUST ARRIVED

This represents great value.

“The 2015 ATANCE is sourced from the Casa Segura estate vineyards, pure organically-farmed Bobal on limestone soils at 800 meters altitude. The wine fermented in stainless steel, and malolactic was in oak vat where the wine matured for four months before bottling. This is very expressive, clean and focused, nicely balanced, with no apparent oak, with vibrant fruit, nice focus, high pitched fruit and a thin layer of spices. It has a fine texture with some tannins and a mineral sensation, very tasty, balanced and with a clean finish. It opens up nicely with time in the glass, with some floral notes.”

