

BODEGAS MUSTIGUILLO



BODEGAS MUSTIGUILLO Mestizaje Blanco 2023 || 92 points

“The white 2023 Mestizaje Blanco was produced with a blend of 55% Merseguera, 20% Macabeo, 10% each Malvasía and Xarello and 5% Viognier, higher in Macabeo and Xarello and less Viognier from their Finca Calvestra at 920 meters above sea level. It fermented separately in stainless steel and was kept with fine lees until bottling. The varietal mix is making the wine slowly more serious, with good volume but also freshness, with less pit fruit and more chalkiness and a pleasant bitter twist in the finish.



BODEGAS MUSTIGUILLO Finca Calvestra 2023 || 93 points

“The 2023 Finca Calvestra shows a younger and more floral side of the Merseguera grape by fermenting it in used 225- and 500-liter acacia barrels and maturing it in 500-liter acacia barrels for four months plus a further seven months in small stainless steel tanks. It is a little reductive, with notes of burnt match and flint but with a mineral core reminiscent of its older sibling. It has a subtle Mediterranean note of underbrush. In 2023, they picked the grapes even earlier, after the experience with 2022. The wine has contained ripeness, a medium-bodied, elegant palate and a chalky finish. Great finesse.”



BODEGAS MUSTIGUILLO Mestizaje Tinto 2022 || 92 points

“The red 2022 Mestizaje was produced with 80% Bobal and 20% Garnacha (no more Syrah, at least in 2022 and 2023) 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. The Garnacha complements the Syrah quite well, giving it a little bit of an aromatic kick, and the wine comes through as perfumed and elegant, with no oak whatsoever. It’s fruit-driven and very harmonious and has contained ripeness,”



BODEGAS MUSTIGUILLO Finca Terrerazo 2022 || 93 points

“The 2022 Finca Terrerazo wants to showcase their climate and soils through Bobal grapes in their Mediterranean location, from vines planted in 1945 and 1970. It fermented in 3,500- and 5,000-liter oak vats, where the wine underwent malolactic and 18 months of aging. It was the earliest harvest in their history, a year that gave them a lot of work. The wine has a smoky and spicy twist, aromas of ripe berry fruit and tons of Mediterranean herbs. It has a medium-bodied palate with clean and defined flavors, tasty and with abundant, very chalky and silky tannins, long and fresh, with elegance, avoiding the excess ripeness the vintage would have given, with less volume but better finesse. They didn’t produce Quincha Corral in 2022, and those grapes made it into this blend, which was surely improved because of that. The wine comes through as a triumph over the natural conditions of the year.”