



VALKYRIE SELECTIONS



BODEGAS MUSTIGUILLO

FINCA CALVESTRA 2022

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.

FINCA CALVESTRA 2022 ||

BLEND | 100% Merseguera

VINEYARDS | The Finca Calvestra vineyard is a tiny plot at 900 meters altitude, with 100+ year old vines commingled with ancient olive trees. The Merseguera, which favors the slow ripening conditions at high altitude is one of very few plots and the only single vineyard of this almost extinct variety.

WINEMAKING | The wine is fermented in acacia barrels and aged on the lees for 11 months.

PRESS | 93 WA & 93 WE (Hidden Gem)

"The white 2022 Finca Calvestra is a Merseguera from the property at 920 meters in altitude that gives the wine its name and where the grapes ripen in late September. It fermented in 225- and 500-liter acacia barrels and matured in the 500-liter barrels for four months, followed by seven months in small stainless steel vats. It has 13.5% alcohol and a low pH of 3.28. They are conducting soil studies and removed part of the vineyards (and reduced volume), and the wine has gained in elegance and precision despite the character of the year. They also reduced the time in oak, and it's very noticeable." - Luis Gutierrez

