



VALKYRIE

SELECTIONS



BODEGAS MUSTIGUILLO

MESTIZAJE BLANCO 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.

MESTIZAJE BLANCO 2022 ||

BLEND | 61% Merseguera, 15% Malvasia, 16% Xarello & 8% Viognier

VINEYARDS | From the almost lost indigenous variety, Merseguera, these estate vines are grown organically at Finca Calvestra, at over 900 meters altitude. These vines were grafted onto existing Bobal vines (of over 40 years) where the Bobal could not reach maturity due to the altitude.

WINEMAKING | Native yeast fermentation in tank and aged sur lies in concrete and stainless steel.

PRESS | 91 WA

"The white blend 2022 Mestizaje Blanco was produced with 61% Merseguera, 16% Xarello, 15% Malvasía and 8% Viognier, mostly grafted on old Bobal vines in Finca Calvestra at 920 meters in altitude. It fermented by variety and plot with indigenous yeasts in stainless steel and then matured with the fine lees in stainless steel and concrete for six months. It's not a shy white with 13.5% alcohol and good freshness and acidity. 2022 is a little more exuberant, more expressive and open, direct, quite immediate. They harvested a little earlier to keep the freshness." - Luis Gutierrez

