



VALKYRIE

SELECTIONS



BODEGAS MUSTIGUILLO

MESTIZAJE BLANCO 2023

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 2023 ||

BLEND | 55% Merseguera, 20% Macabeo, 10% Malvasia, 10% Xarello & 5% 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 | 92 WA

"The white 2023 Mestizaje Blanco was produced with a blend of 55% Merseguera, 20% Macabeo, 10% each Malvasia 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." - Luis Gutierrez

