

ATANCE

“Atance (Risky Grapes) is a side project from Toni Sarrion from Mustiguillo that is growing with new wines and its own winery. The idea is to add value to the grapes from the family vineyards that used to be sold as grapes or bulk wines. La Traca range is produced from a vineyard with slightly deeper soils and Atance from another vineyard with more freshness and sharper wines. 2018 was a cooler year with fresher wines. For them, 2019 is a very good year, as they are outside the zone hit by the cold spell DANA. All their vineyards are certified organic. The wines represent very good value, often with quality beyond their price point.” - Luis Gutierrez



ATANCE Cuveé N°1 2019 || 90+ points

“The white blend 2019 Atance Cuveé N°1 was produced with 70% Merseguera and 30% Malvasía (Adriática) from dry-farmed and head-pruned vines in their Casa Segura estate in the village of Venta del Moro. The 2019 cold spell in the Mediterranean didn’t reach here. It fermented with indigenous yeasts in stainless steel, where it matured until bottling. This is subtle and serious, a wine with more nuance and strong personality, quite amazing for the price. The palate reveals good tension, some austerity and super tasty flavors and a bitter twist in the finish. They started harvesting earlier, and the wine has gained in freshness without losing anything. Very good.



ATANCE Bobal 2018 || 91 points

“The single-vineyard red 2018 ATANCE is 100% Bobal from organically farmed vines in the Casa Segura estate at 800 meters in altitude. It fermented in 10,000-liter stainless steel tanks with destemmed grapes and indigenous yeasts followed by malolactic fermentation and an élevage of four to six months in 8,000-liter oak vats. There is more finesse each year. The time in oak vat seems to do it good, as it’s subtle and balanced, with red rather than black fruit and tons of Mediterranean herbs. It has a very balanced palate, beautifully textured, with very fine tannins. This is superb and represents amazing value. It’s a serious, mineral Bobal with marked character from the soil. It’s long and persistent, really very good.


WINE ADVOCATE

Reviews by Luis Gutierrez
“Mediterranean Spain” Sept 2020



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BODEGAS MUSTIGUILLO

“Mustiguillo is produced with grapes from marl soils from their Finca Calvestra property, 19 hectares of vineyards in Requena that were certified organic in 2007, and their 87 hectares in El Terrerazo, one of the first single-vineyard appellations in Spain. 2016 is a vintage with high acidity, 2017 a more Mediterranean year and 2018 cooler and rainier, more challenging. They are moving toward aging more wines in large oak vats. I saw a jump in precision from 2016 to 2017, and it’s going to be even more noticeable because they have started analyzing their soils with Pedro Parra in 2019 and they are separating plots and treating different soils differently.” - Luis Gutierrez



BODEGAS MUSTIGUILLO Mestizaje Blanc 2018 || 90+ points

“The 2018 Mestizaje Blanco was produced with a blend of organically and dry-farmed Merseguera from Finca Calvestra regrafted on Bobal vines, plus 25% Viognier and 10% Malvasía. The grapes all fermented together in stainless steel with indigenous yeasts and were kept in contact with the fine lees until it was bottled, a little later this time because of the COVID-19 crisis. The grapes from the shallower soils were harvested earlier to provide more tension while keeping the volume of the wine, which has also enhanced the finish. It’s a little lower in alcohol too, so the wine comes through as fresher than the 2017 and more in line with 2016, a cooler year, similar to 2018.”



BODEGAS MUSTIGUILLO Finca Calvestra 2017 || 91 points

“I tasted two vintages of their white from Merseguera, including the 2017 Finca Calvestra that I tasted next to the 2018. 2017 was a warm vintage and saw an early harvest that delivered a white with 13% alcohol and very good acidity from dry-farmed, head-pruned vines at 920 meters in altitude. The vines, which have been certified organic since 2007, were regrafted with the white variety on vines that were originally Bobal planted in the 1970s. It fermented in 225- and 500-liter acacia barrels with indigenous yeasts and matured in those barrels with lees for 11 months. It was very interesting to compare it with the 2018, as the more Mediterranean character of this 2017 was a big contrast with the more continental 2018. There is a faint touch of wood, but it’s quite different and subtler than oak, as they only use acacia wood for this wine.”

BODEGAS MUSTIGUILLO Finca Calvestra 2018 || 92 points



“2018 was a cooler vintage, and the grapes for the white 2018 Finca Calvestra ripened slowly. The wine achieved half a degree more alcohol than the 2017, a much warmer year and an earlier harvest with a hurried end of the ripening. The wine is more complete and has a little more of everything, especially freshness. It somehow felt more Burgundian, and the 2017 is more Mediterranean. All the barrels were used and acacia wood has subtler aromas, finer tannins and polish, and it stabilizes the wine nicely and is quite neutral when it comes to aromas. As with other wines, the 2018 follows more the style of 2016, and 2017 is more like 2015, keeping the character of the years.”

BODEGAS MUSTIGUILLO Mestizaje Tinto 2018 || 91 points



“The red 2018 Mestizaje was produced with a blend of 70% Bobal, 19% Garnacha and 11% full-cluster Syrah from head-pruned and dry-farmed vines from their El Terrerazo estate planted mostly in the early 1990s on limestone soils. Each plot and grape variety was fermented separately with indigenous yeasts in stainless steel and oak vats. It matured in a mixture of oak vats and French barrique for 11 months (there has been a change toward more and more vats and almost no barrels). This has a creamy touch, attractive, approachable and easy to understand, with some spiciness and a round palate. The tannins are fine and the wine comes through as neatly balanced with good freshness.”

BODEGAS MUSTIGUILLO Finca Terrerazo 2016 || 92 points



“I also tasted two vintages from their flagship red that carries the name of their property and single-estate appellation, the oldest of which was the 2016 Finca Terrerazo, which I was able to compare with the 2017. 2016 was a cool vintage that delivered wines with great acidity, a low-yielding year with a dry and healthy harvest. The pure Bobal grapes, from vines at 800 meters in altitude on limestone-rich soils, were planted between 1945 and 1970. The grapes were fermented by plot in 3,500- and 5,000-liter oak vats with indigenous yeasts, and the wine matured in a combination of used 225- and 500-liter French oak barrels and those 3,500-liter oak vats. It has dark berry aromas, spices and a touch of smoke and ash, a little in the old style, something very evident when I tasted this next to the 2017, which felt a lot more elegant and precise. They started working the vineyards differently, but the change in the winery was in 2017.”

BODEGAS MUSTIGUILLO Finca Terrerazo 2017 || 94 points



“2017 was an unusual vintage that saw hail in Quincha Corral and some of the Garnacha, but it didn't touch the Bobal grapes used for the 2017 Finca Terrerazo. This time 70% of the volume matured in the 3,500- and 5,000-liter oak vats, where the wine fermented, and the rest aged in 225- and 500-liter barrels for 15 months. I think there is a big change in style in this 2017; it feels like the 2016 is from a different era. This, despite the warmer vintage, is a lot fresher, the wine has a lighter color and less ripeness. The nose is subtle and the oak much better integrated. They changed the vinification, separating the subplots by soil and leaning toward less extraction in the winery. The aging was completely different also, and that's noticeable especially in the texture and the integration of the wood. The wine is a lot more fluid, harmonious and ultimately a lot more pleasant to drink. It has to be the finest Finca Terrerazo to date.

BODEGAS MUSTIGUILLO Quincha Corral 2016 || 94 points



“The red Bobal 2016 Quincha Corral is the expression of a plot planted in 1945, the oldest vineyard in their El Terrerazo property, where the soils have a limestone crust that allows the roots to dig deep into the soil and provide the wine with a differentiated personality. 2016 was a year with little rain, a cold summer and mild temperatures in the spring and summer that resulted in lower yields of healthy grapes with great acidity. The hand-harvested grapes were destemmed and lightly crushed to be fermented with indigenous yeasts in open-top 225-liter oak barrels and a 3,500-liter oak vat. The wine matured in a combination of used 225- and 500-liter French oak barrels and that 3,500-liter oak vat for 18 months. This still goes in the direction of 2016 Finca Terrerazo, better work in the vineyard but still the traditional vinification and aging that delivered a tight and powerful wine with grainy tannins and notable acidity. No 2015 of this wine was produced. And seeing how good the 2017 Finca Terrerazo is, I’m really looking forward to the next vintage of this wine, which will be the 2019! This plot has had very bad luck with the weather and tends to be hit by whatever issue they have, hail in 2015, frost in 2017 and lots of rain that resulted in botrytis in 2018.”

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Robert Parker
WINE ADVOCATE