



VALKYRIE

SELECTIONS



BODEGAS MUSTIGUILLO



FINCA CALVESTRA 2020

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.

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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 | 92 WA

"The white 2020 Finca Calvestra was produced with Merseguera grapes planted at 920 meters in altitude and fermented in 225- and 500-liter acacia wood barrels, where it matured with fine lees for 11 months. It has 14% alcohol, a low pH of 3.19 and 6.2 grams of acidity. As I've seen when comparing some 2020s with 2019s, this feels more primary and round, more powerful and a little riper with some balsamic notes and a bitter twist in the finish.." - Luis Gutierrez

