

BODEGAS MUSTIGUILLO



BODEGAS MUSTIGUILLO Mestizaje Blanco 2021 || 92 points

“I tasted two vintages of some wines to get up to date with the current releases, as was the case with the 2021 Mestizaje Blanco, a blend of 60% Merseguera, 15% each Malvasía and Xarello and 10% Viognier that matured in stainless steel and concrete. It has similar parameters as the 2022 I tasted next to it, but the sensation of freshness was greater here. It’s very clean, precise, longer and more serious, more wine than the more immediate 2022. It has the advantage of time, one extra year in bottle, and the wine has settled and developed further complexity.”



BODEGAS MUSTIGUILLO Mestizaje Blanco 2022 || 91 points

“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.”



BODEGAS MUSTIGUILLO Finca Calvestra 2021 || 92 points

“The 2021 Finca Calvestra fermented in 225- and 500-liter acacia barrels and matured with fine lees in those barrels and in stainless steel vats for 11 months. It has a similar level of alcohol, 13.5%, as the 2022 I tasted next to it but with a lower pH at 3.18 and with higher acidity. However, the wine had more influence from the élevage in wood and comes through as smoky and spicy and has the sensation of more volume in the palate.”



BODEGAS MUSTIGUILLO Finca Calvestra 2022 || 93 points

“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.”



BODEGAS MUSTIGUILLO Mestizaje Tinto 2021 || 92 points

“The red 2021 Mestizaje Tinto was produced with a blend of 75% Bobal, 15% Garnacha and 10% Syrah. It has 13.5% alcohol and kept good balance and freshness. It matured in a combination of oak vats and barriques for one year. It’s quite classical, serious, balanced and fresh, with a certain complexity, Mediterranean with elegance.”



BODEGAS MUSTIGUILLO Finca Terrerazo 2020 || 93 points

“It was interesting to taste the 2020 Finca Terrerazo next to the 2020. The parameters were similar, but the sensations are different. This comes though as riper and more powerful. It matured in 3,500- and 5,000-liter oak vats for 18 months. It has notes of candied fruit, denoting more ripeness (or at least a different kind of ripeness), and a round, juicy palate with abundant tannins and a little earthy rusticity.”



BODEGAS MUSTIGUILLO Finca Terrerazo 2021 || 94+ points

“Their estate wine has been changing through the year, and they seem happy with the current 2021 Finca Terrerazo, from old-vine Bobal (planted in 1945 and 1970 on adjacent plots at 800 meters above sea level) that aged in oak vats and concrete, looking for the identity of the place with no makeup. They did a soft vinification of the ripe grapes with full development of aromas and flavors that resulted in a wine with 14% alcohol and very good acidity and freshness, reflecting the cooler year. It has lots of elegance, following the path of the 2019, notes of flowers and red fruit, with a fine-boned palate and elegant tannins. Bobal can be elegant and fresh.”



BODEGAS MUSTIGUILLO Quincha Corral 2021 || 96 points

“The 2021 Quincha Corral is the evolution through the years in search of more finesse from one of their most special plots in their Terrerazo property planted in 1945. They have been harvesting earlier in search of more red fruit rather than concentration but without losing the Mediterranean character, and the aging was changed from 225-liter oak barrels to larger oak vats, where the wine spent a few more months than it did in the barriques in the past. It fermented in 3,500-liter oak vats with indigenous yeasts and a soft extraction and matured in those same vats after pressing for 20 months. The result is still a powerful red Bobal with 14.5% alcohol but with great freshness and acidity showcased by a pH of 3.46 and 6.1 grams of acidity. This is extremely elegant, subtle and with a strong chalkiness, juicy, balanced, clean and fresh, with a lot more length, very sapid, like no vintage before. It’s scarce, only 4,570 bottles were filled in October 2023. No 2020 was bottled; this is the follow up to the already excellent 2019.”


WINE ADVOCATE

Reviews by Luis Gutierrez
“Mediterranean Spain” January 2024