

# Mustiguillo

## Mestizaje Tinto MWO

### THE FACTS

**COUNTRY:** Spain

**REGION:** Valencia

**APPELLATION:** Utiel-Requena

**CEPAGE:** 80% Bobal, 20% Grenache

**WINEMAKING:** Organic viticulture at 800 meters altitude where traditional farming meets modern techniques in this young wine from Mustiguillo. The varieties are vinified separately and undergo malolactic in a mixture of oak and stainless steel. The final blend spends 11 months in French oak.

**ALCOHOL BY VOLUME:** 14.0%

### THE STORY

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.

### THE SELLING POINTS

**AWARDS:** 92pts Wine Advocate

**SUSTAINABILITY:** Certified Organic, Vegan, Natural Fermentation

