

Finca Terrerazo 2021 Mustiguillo - 75 cl.

Bobal at its best. In the "not so exceptional" vintages, grapes from the Quincha Corral reinforce this Finca Terrerazo.



Vinification

The grapes of each vine block are vinified and aged separately. The malolactic fermentation takes place in barrels. The wine is aged for 14 months in French oak barrels (new).



Storage potential

To drink as from 2025
Best moment : 2029-2032
Untill : 2035



To serve

Cellar temperature. Decant before serving (at least during the first 5 years).



Trial analysis

Deep red colour with the reflections of a young wine. Rich on the nose (ripe redcurrant and cherries, sweet and wild, with some southern spices). Full-bodied and large on the palate, spicy and deep, with a nice acidity. The wood is very well integrated.

Description domain

Mustiguillo was instrumental in the revival of the Bobal and Merseguera grapes in the Levante region. The only estate in its area since 2003, it joined the Vinos de Pago association in 2010.



Wine style:

Mediterranean, powerful and mineral



Assembly

Bobal (100%)



Region:

Levante



Appellation:

D.O.P. Tierra de Terrerazo



Wine estate:

Mustiguillo



Biological