

Mestizaje Blanco 2023 Mustiguillo - 75 cl.



After the resurrection of the Bobal grape, Toni set himself to another task: the rehabilitation of Merseguera. This typical grape of the Alto Turia, near Valencia, had all but disappeared - only a few plonk wines of it still remained. This project started more than 10 years ago, on a slope vineyard at some 900 m above sea level, when Bobal grapes never seemed to ripen. Toni decided to replace them with Merseguera plants, and started some micro-vinifications. In 2011, he launched his first Merseguera wine, in small quantities. To give it more aromas and punch, he adds some Malvasia and Viognier to the blend.



Vinification

Stainless steel tanks. Alcoholic fermentation at controlled temperature (10-16°C).



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2026



To serve

Serve at 12°C in a large glass.



Trial analysis

Very open, alluring nose of flowers and melon. Very lively and even a little fizzy on the palate, shadowing the aromas of the nose. This is more an elegant than an opulent wine. Not one's general idea of a Spanish white wine. Medium bodied. Very well-balanced.



Wine style:

Mediterranean, fresh gourmet wine



Assembly

Merseguera (65%), Viognier (24%), Malvasia (11%)



Region:

Levante



Appellation:

D.O.P. Tierra de Terrerazo



Wine estate:

Mustiguillo



Biological

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.