

Finca Calvestra 2021 Mustiguillo - 75 cl.

This is Mustiguillo's greatest white. But more than this, it illustrates the salvage of the Merseguera grape. The grapes come from old, organic, high altitude vines (900m) under continental climate influences. Limestone soils.



Vinification

Merseguera is not an easy grape to grow. One has to control its yield and check its optimal ripeness. It also need so fresh air. Traditional fermentation in barrels, with indigenous yeasts. Then 9 months in Burgundy-type barrels.



Storage potential

Drink as from : 2023
Best moment : 2026-2028
Until : 2032



To serve

Serve cool, between 10 and 12°C.



Trial analysis

Nice fresh yellow colour. An explosion of white fruit aromas, with subtle hints of spices and exotic fruit. Good structure, fullness and above all, freshness. This wine still has a very good potential.

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

Merseguera



Region:

Levante



Appellation:

D.O.P. Tierra de Terrerazo



Wine estate:

Mustiguillo



Biological