# FINCA CALVESTRA

MERSEGUERA 2019



"Mediterranean Vineyard along soft slopes. Surronded by a landscape on fines, garigue and olive trees. Showing hits of tile and rosemary."

MUSTIGUILLO





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MERSEGUERA 2019

www.bodegamustiguillo.com

### VINEYARD & VITICULTURE

# Appellation: Vino de España

Mediterranean mountain vineyard, at an altitude of 900 meters. Located in Finca Calvestra, Requena. Merseguera grafted onto old bobal vines. Vineyards on limestone soil with a sitty-sandy texture. Conduction in glass, in strict dry land with crops.



Organic Farming & Wine - BIO Certificated Vegan friendly

#### 2019 VINTAGE CONDITIONS

Autumn with abundant rainfall. The first frosts arrived at the end of November facilitating the plant to start the cycle of lethargy. Winter is very dry, with mild daytime temperatures and variable nighttime temperatures with very cold nights hovering around -7 °C and others, on the other hand, did not drop below 0 °C. Early spring was rainy, with mild temperatures until early summer. Dry summer with extremely high temperatures at the beginning; while at the end it was cooler and the nights had mild temperatures that allowed the grapes to ripen with a constant and optimal evolution.

#### **HARVEST**

Manual, in boxes of 15 Kg

# GRAPES

Merseguera 100%.

#### VINIFICATION

Cluster selection table, destemming and light crushing. Soft pressing. Fermentation in barrels of 225 and 500 liters with autochthonous yeast.

#### AGING

Aged for 11 months on fine lees in 250 and 500 liter acacia barrels.

#### BOTTLED

July 2020

#### ANANALYSIS / LAB DATA

Alc/Vol. 13,5 % Total Acidity: 6,12 g/l PH. 3,25 Residual Sugar: <1,5 g/l Total SO,; 0,084 g/l

# **OPTIMUM CONSUPTION**

Now or over the next ten years

#### YOU MAY ENJOY IT WITH:

Appetizers, seafood, grilled sea bream, white meat, pasta, dishes with creamy sauces, rice or foie.

#### **TASTING NOTES**

Creamy, elegant and fresh wine. In this vintage the freshness is surprising, on the nose floral and mineral notes predominate. On the palate, agile and long.

