



"Mountain Wine from the Mediterranean"
Viticulture and Organic Wine.

MUSTIGUILLO



mestizaje

Blanco 2018

VINEYARD & VITICULTURE

Appellation: Vino de España

Calvestra estate at 900 meters altitude above Mediterranean.
Chalky soil on a sandy loam.
Traditional Gobelet conduction strictly non irrigated.
Maximum respect for the environment.



BIO UE Certified
Viticulture and Organic Wine

Apt for vegan.

2018 VINTAGE CONDITIONS

We start with a dry and warm autumn, followed by a very cold and very rainy winter. The spring was rainy and cold, as for the summer was very extreme in terms of heat, with a very dry start and a rainy finish. Throughout the summer there were great contrasts in temperature between day and night.

HARVEST

Manual harvest in 15kg boxes.

GRAPES

Merseguera 66%, Viognier 23% y Malvasía 11%.

VINIFICATION

Cold maceration for 4-8 hours, depending of the plot varietal around 6°C.
Sorting table and delicate pressure.
Each variety separately.
Temperature controlled 25-50hl stainless steel tanks.
Alcoholic fermentation between 10-16°C with native yeast.

AGING

On its fine lees in stainless steel-tanks, 10to 30hL.

BOTTLED

March 2019.

ANALYSIS/LAB DATA

Alc./Vol	13,5%	Total acidity	5,8 gr/l
Ph	3,30	Residual sugar	<2 gr/l
SO2 Total	0.080g/l		

OPTIMUM CONSUMPTION

Now or in the next for years.

YOU MAY ENJOY IT WITH

Aperitives, white meats smoked or marinated, salads, fish, pasta, spectacular stews and rice dishes.

TASTING

Straw yellow color, limpid. The aromas of tropical fruits such as apricot and Paraguayan predominate on the nose. The palate is enveloping and frank with the nose. Long end.

