La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

Mestizaje 2024
Mustiguillo - 75 cl.



Mestizaje means “blend” or “assemblage”. It may be the entry-level wine of the estate, but it’s a true standout! Grown on limestone soils at an altitude of 800 metres.

Vinification
Each plot is vinified separately. The grapes are first destemmed and then gently pressed. Fermentation lasts 11 to 13 days in 80-hectolitre wooden vats, followed by 6 to 8 days of post-fermentation maceration. Each grape variety is fermented separately at 26°C, with limited pump-overs and punch-downs. Ageing lasts for 10 months, partly in used barriques and partly in large wooden vats of 50 to 80 hectolitres, including malolactic fermentation.

Storage potential
Drink as from: 2025
Best moment: 2026-2027
Until: 2030

To serve
18°C in a large glass

Trial analysis
The deep red colour of a young wine. Alluring nose of ripe red fruit - cherry, with a Mediterranean character. A fruit bomb. Full-bodied and meaty on the palate, with a slender tannic structure. Given some air, this Mestizaje becomes more complex, more elegant, and deeper. A solid wine with an excellent price-quality relation.

Wine style:
Mediterranean, fruity and simple

Assembly
Bobal (80%), Garnacha (20%)

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. DOP El Terrerazo is a certified organic estate wine, made from vineyards cultivated through natural methods and rigorous practices. Only grapes from the estate’s own vineyards are used.