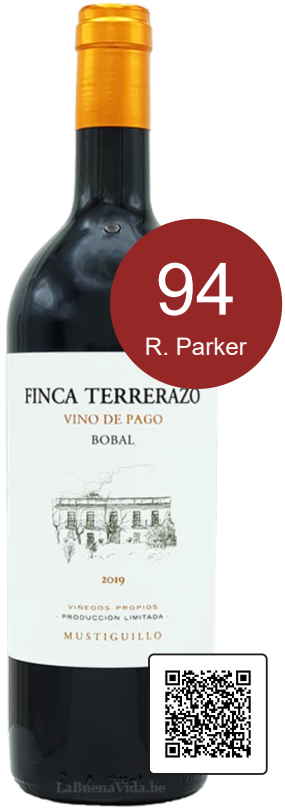
La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Finca Terrerazo 2022
Mustiguillo - 75 cl.



Bobal at its best. In the "not so exceptional" vintages, grapes from the Quincha Corral reinforce this Finca Terrerazo.

Vinification
Each plot is vinified separately. The grapes are first destemmed, then gently pressed. Fermentation lasts 8 to 10 days in 35-hectolitre French oak vats, with gentle punch-downs at a temperature of 26°C. This is followed by 10 to 12 days of post-fermentation maceration. Malolactic fermentation takes place in barrels for 5 to 8 weeks with bâtonnage, followed by 14 months of ageing in 225L and 500L French oak barrels, partly complemented by ageing in a 35-hectolitre foudre.

Storage potential
To drink as from 2026
Best moment : 2030-2033
Untill : 2036

To serve
Cellar temperature. Decant before serving (at least during the first 5 years).

Trial analysis
Deep red colour with the reflections of a young wine. Rich on the nose (ripe redcurrant and cherries, sweet and wild, with some southern spices). Full-bodied and large on the palate, spicy and deep, with a nice acidity. The wood is very well integrated.

Wine style:
Mediterranean, powerful and mineral

Assembly
Bobal (100%)

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.