

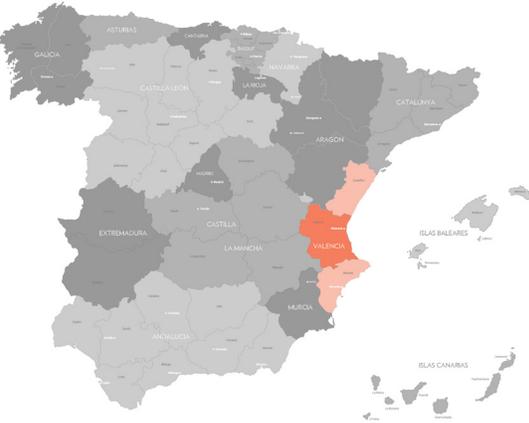


VALKYRIE

SELECTIONS



ATANCE



BOBAL 2020

ATANCE || Atance is a venture from Bodegas Mustiguillo as they step outside of their small Vino de Pago of El Terrerazo and into the broader DO of Valencia. The commitment to quality remains the same as Bodegas Mustiguillo, offering remarkable value. In the late 1990's, Toni Sarrion began a one man crusade to save the indigenous variety Bobal and coax it from obscurity and rusticity to the forefront of truly world class wines. Ever evolving and pushing the quality level forward, Toni and Bodegas Mustiguillo have been widely recognized as one of Spain's best wineries, including Wine & Spirits Top 100 Wineries of 2012.

VALENCIA || The Vino de Pago El Terrerazo lies within the DO Valencia, vines for Atance are primarily from in and around the town of Requena. This area is characterized by higher elevation vineyards, up to 700 meters on primarily limestone and sandy soils. The climate is Mediterranean with a strong continental influence with drastic diurnal shifts in temperature and contrasting winds from the sea to the east and hot La Mancha to the west.

BOBAL 2020 ||

BLEND | 100% Bobal

VINEYARDS | Organic viticulture and hand picked grapes from bush vines in Requena, specifically the Casa Segura estate vineyards with well drained, sandy soils.

WINEMAKING | Vinification in stainless steel tanks and elevage in French oak foudre.

ALCOHOL | 13%

BAR CODE | 8437006252874

PRESS | 91+ WA

"The 2020 ATANCE, pure Bobal from vines planted in 1975, fermented in 10,000-liter stainless steel tanks with indigenous yeasts at controlled temperature for a week and had a short maceration. The wine matured in 8,000-liter French oak vats for three months. This feels really harmonious, serious, nuanced and elegant, with subtle aromas and great balance and length." - Luis Gutierrez

