

ATANCE





CUVÉE Nº 1 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. ATANCE is an acronym for Acidity, Tannin and Chalk - these are words that Toni uses to describe different potentials of individual plots.

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.

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BLEND | 70% Merseguera & 30% Malvasia

VINEYARDS | Organic viticulture and hand picked grapes from bush vines in Requena, specifically the Conejeros farm with clay-limestone and sandy soils at 800 meters.

WINEMAKING | Vinification and elevage in stainless steel.

PRESS | 90 WA

"The Malvasía is noticeable here, in the floral notes; it's not a Muscat-like Malvasía, it's subtler, but enough to give aromas and freshness to the wine. It has some balsamic notes and is more floral than fruit-driven. It's balanced and tender, clean and long." - Luis Gutierrez

TASTING NOTES

Floral aromas with tropical fruits - nicely balanced freshness with melon, apricot and pear. There is a prickly quality from the mineral acidity that makes this a fun paring with a variety of dishes from salty tapas to heartier pastas.



SPAIN | VALENCIA

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