



VALKYRIE

SELECTIONS



ATANCE



CUVÉE N° 1 2023

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.

CUVÉE N° 1 2023 ||

BLEND | 60% Merseguera, 30% Malvasia & 10% Macabeo

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.

ALCOHOL | 12.5%

BAR CODE | 8437006252966

PRESS | 91 WA

“The white 2023 Atance Cuveé N°1 was produced with 60% Merseguera, 30% Malvasia and 10% Macabeo fermented in stainless steel, matured with lees and bottled unoaked. After the experience with 2022, they harvested even earlier. The whites might have a faint herbaceous twist that provides freshness, and the wine has a moderate 12.5% alcohol and a pH of 3.39, denoting freshness. It has a faint iodine twist, which is more noticeable in warm years and derived from the limestone soils. Clean, transparent, focused and balanced, this is easy to drink and good value for money.” - Luis Gutierrez

