

ATANCE



CUVÉE Nº 1 2019

ATANCE Atance is a venture from Bodegas Mustiquillo 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 Mustiquillo, 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 Reguena. 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 Reguena, specifically the Conejeros farm with clay-limestone and sandy soils at 800 meters.

WINEMAKING | Vinification and elevage in stainless steel.

ALCOHOL 14.1%

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.

BAR CODE | 8437006252966

