

## REVIEWS WINE ADVOCATE JANUARY 2025

## **ATANCE**



## ATANCE Cuveé Nº1 2023 || 91 points

"The white 2023 Atance Cuveé N°1 was produced with 60% Merseguera, 30% Malvasía 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."



## ATANCE Bobal 2022 || 91 points

"The 2022 Atance Tinto is pure Bobal from Venta del Moro, with a Mediterranean profile, moderate ripeness and alcohol (13.5%), keeping the freshness and balance. It fermented in stainless steel and matured in 8,000-liter oak vats for four months and then went into stainless steel until bottling. It follows the line here—clean and fresh, precise and harmonious—but this has more of everything: depth and complexity and especially the chalky, mineral sensation in the palate, which is surprising at this price level."

Libert Carker

Reviews by Luis Gutierrez "Mediterranean Spain" January 2025