



VALKYRIE SELECTIONS



ATANCE



CUVÉE N° 1 2024

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 2024 ||

BLEND | 55% Merseguera, 25% Macabeo, & 20% 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.

ALCOHOL | 12.5%

BAR CODE | 8437006252966

PRESS | 92 WA

"The white 2024 Atance Cuveé N°1 was produced with 55% Merseguera, 25% Macabeo and 20% Malvasía. It fermented in stainless steel, matured with lees and was bottled unoaked. After the experience with 2022, they harvested even earlier. It's balsamic and mineral, clean, fresh and subtle, with some herbal notes, hints of white flowers and fruit. It has a vibrant palate with pungent flavors, intensity and balance. This has a moderate 12.5% alcohol and a pH of 3.25 and 5.21 grams of acidity." - Luis Gutierrez

