



PANDEMONIUM BLANCO DE BLANCAS 2015

Mountain vineyards to create a unique sparkling wine.

ORIGIN

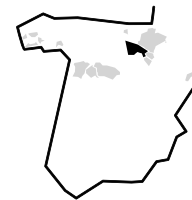
To advance in the world of wine, it is often necessary to look to the past. And one of the best places to do it is delving into the books and ancient manuscripts in the library of the Yuso Monastery, in La Rioja. A magical place that hides countless secrets and treasures. On its shelves are the first words written in the Spanish language and the oldest known texts on viticulture.

Writings of incalculable worth that have served us as an inspiration to bring life back to these forgotten hillsides of Alto Najerilla, once covered in vineyards, and that now provide us again with a unique setting for the production of sparkling wines. The combination of its extreme climate with privileged soils has allowed us to produce a sparkling wine that cannot be replicated in any other region of our country.

This is Pandemonium, a gateway to the unknown and a new reality for Spanish sparkling wines.

2015 VINTAGE

A vintage of excellent quality due to a dry and hot Summer with a hail storm incident at the end of August. The early harvest resulted in wines of good balance between the alcohol content and acidity.



Alto Najerilla
(La Rioja)





TECHNICAL INFORMATION

Varieties: Viura.

Vineyard: High altitude vineyards in the Alto Najerilla area (La Rioja). Located on the borderline for cultivating the vine, on slopes at an altitude of between 700 and 900 meters until reaching the mountains' oak groves. Sustainable cultivation is practiced. Cold continental climate with Atlantic influence. Ferrous clay soils.

Harvest: Manual harvest in mid-September, when the grape reaches 10.5 degrees.

Winemaking: Traditional method.

Aging: Aged in stacks for 5 years.

Alcohol Content: 11,5% Vol

TASTING NOTES

Visual: Despite lengthy aging in stacks, its appearance is straw yellow with greenish reflections, indicating a young nature. In the glass, it develops numerous strings of persistent bubbles that have been honed by the passage of time.

Nose: On the nose it initially shows a fragrance of white flowers and citrus tones accompanied by balsamic nuances that denote its fresh character. More mature attributes are also perceived, peach skin and creamy notes, the result of contact with the yeasts during its lengthy stacking in the bottle, which also provides certain touches of hay and dried fruit shells. These are attributes that appear over the years and add great complexity and depth.

Palate: It stands out in the mouth for its great freshness, the result of the intrinsic character of the grapes in the Alto Najerilla region. It shows a natural acidity that integrates in a very balanced way with the fine bubbles and guides the wine throughout its entire voyage in the mouth. It also stands out for its great envelopment, with creamy sensations and sweet notes that are combined with acidity and result in a complex and persistent mouthfeel.

Disgorgement date: February 2021.

Dosage: 9 gr/l

Total acidity: 8.0 g/l

pH: 3.00
