



PANDEMONIUM BLANCO DE TINTAS 2015

Mountain vineyards to create a unique sparkling wine.

ORIGIN

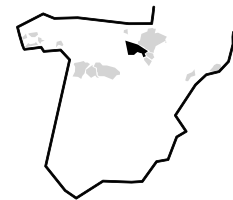
To advance in the world of wine, it is often necessary to look to the past. And one of the best places to do it is delving into the books and ancient manuscripts in the library of the Yuso Monastery, in La Rioja. A magical place that hides countless secrets and treasures. On its shelves are the first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

Varietades: Garnacha Tinta.

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: It is surprising for its yellowish hue, with a certain intensity and grayish nuances, despite the use of red grapes in its preparation. After the gentle pressing of the grapes, a certain shade of salmon still remained, but with the fermentations and a lengthy stacking stage, those more pinkish nuances have dissipated to give rise to a sparkling white red wine.

Nose: On the nose it shows creamy and patisserie notes, accompanied by fresher tones of aromatic plants. It has great complexity due to the five years spent in the bottle, with notes of fallen leaves and white pepper. It also shows light tones of red fruit that denote the presence of Garnacha Tinta. It is an intense and very complex aroma that is constantly evolving in the glass.

Palate: On the palate it stands out for its harmony and its pleasing sensation, always accompanied by the freshness typical of the Alto Najerilla region. The bubbles are very integrated into the sweet sensation that the Garnacha Tinta variety transmits, and it leaves certain hints of citrus that give it more complexity. The lengthy stacking period in the bottle favors a great balance and in turn generates more enveloping and pleasant bubbles that harmonize the entire journey in the mouth and make it pleasing and fresh at all levels.

Disgorgement date: February 2021.

Dosage: 9 gr/l

Total acidity: 8.0 g/l

pH: 3.00
