



# PANDEMONIUM

BLANCO DE BLANCAS 2020

## MOUNTAIN VINEYARDS TO CREATE A UNIQUE SPARKLING WINE.

The surroundings of the Yuso and Suso monasteries in San Millán de la Cogolla (La Rioja) are steeped in mysticism, offering the ideal setting for the creation of unparalleled sparkling wines, impossible to emulate anywhere else. A singular freshness, balance, and acidity that Vintae Wine Company achieves through a combination of high-altitude vineyards, an extreme climate, and exceptional soils.

Pandemonium embodies a new paradigm for Spanish sparkling wines, opening the door to the unknown from the northernmost reaches of the Sierra de la Demanda, on the forgotten slopes of Alto Najerilla.

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*After a dry and unusually warm winter, bud break occurred early in February. However, March brought a period of extreme humidity that persisted until summer.*

*From July onward, the weather proved favorable, resulting in a harvest of exceptional quality.*

*Winkler index at harvest time: 1075 °C*

## TASTING NOTES

**Visual:** Visual: Pale yellow with greenish reflections, showing its youthful character despite its prolonged aging. In the glass, it forms a profusion of bubbles that rise in a persistent, continuous stream.

**Nose:** Exhibiting pronounced and fresh aromas, it offers scents of white flowers and citrus, enhanced by balsamic nuances that reveal the character of the high-altitude vineyard. Notes of bakery and cream are present, a result of contact with the lees during its extended aging in the bottle. The nose is highly complex and deep, with an airy and fresh character.

**Palate:** Notable for its acidity and finesse, reflecting the unique character of the grapes from the Alto Najerilla region. It reveals a natural freshness that seamlessly integrates with the fine micro-bubbles of carbon dioxide, adding a dimensional complexity to the tasting experience. Distinguished by its balance and enveloping character, it offers creamy sensations throughout. The palate is remarkably persistent and exceptionally complex.

**Varietades:** Viura.

**Vñedos:** High-altitude vineyards in the Alto Najerilla area (La Rioja). Situated on the edge of viability for vine cultivation, on slopes between 700 and 900 meters in altitude, reaching the oak groves of the mountains. Sustainable cultivation is practiced. Cold continental climate with Atlantic influence. Ferrous clay soils.

**Harvest:** Manual harvest on September 7, 2020, when the grapes reached 10.5 degrees.

**Elaboration:** Traditional method.

**Aging:** Aged on lees for three years and four months.

**Date of tirage:** March 2021

**Disgorgement date:** July 2024

**Dosage:** 5 gr/l

**Total acidity:** 7.6 g/l

## TECHNICAL INFORMATION

3,04 PHP      12% ALCOHOL

## WEATHER CONDITIONS

