



PANDEMONIUM

BLANCO DE TINTAS 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.

PANDEMONIUM

BLANCO DE TINTAS

2020

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: 1089 °C

TASTING NOTES

Visual: Visual: Pale in color with grayish hues at the rim. The subtle salmon tint it retained after pressing has faded following fermentation and aging on lees.

Nose: On the nose, it reveals creamy and pastry-like notes, complemented by hints of aromatic herbs. Subtle hints of red fruits from the Garnacha Tinta variety also emerge. The aroma is both intense and complex, continually evolving as it rests in the glass. The extended aging on lees has contributed to its great complexity.

Palate: On the palate, it stands out for its harmony and smoothness, always reflecting the freshness of the Alto Najerilla mountains. The carbon dioxide bubbles are fully integrated into the sweet sensation of the Garnacha Tinta variety. The long aging period on lees adds refinement and creates more enveloping and pleasant bubbles, with very harmonious tactile sensations throughout the experience. It is the perfect blend of freshness and elegance.

Varieties: Garnacha Tinta.

Vineyards: 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 9, 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: 7.3 g/l

TECHNICAL INFORMATION

3,01

PHP

12%

ALCOHOL

WEATHER CONDITIONS

