



VALKYRIE

SELECTIONS



ATANCE



CUVÉE N° 1 2022

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 2022 ||

BLEND | 75% Merseguera & 25% 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.

PRESS | 90 WA

“The white blend 2022 Atance Cuvéé N°1 was produced with 75% Merseguera and 25% Malvasia from dry-farmed, organic vines in the village of Venta del Moro. It's Mediterranean and juicy, with 13% alcohol and a fresh and balanced palate with a similar profile to the white La Traca, less exotic, more serious, with balsamic and floral notes. It fermented with indigenous yeasts and was kept with fine lees until bottling in May 2023. It has a pleasant bitter twist in the finish.” - Luis Gutierrez

