

TANTUM ERGO EXCLUSIVE

Sparkling wine, traditional method, D.O. Cava.



Region

Requena. Continental climate influenced by the Mediterranean. Calcareous, clay soils.

Grape Variety

Chardonnay and Pinot Noir (Blanc de Noir).

Wine Making

We select the best grapes from low-yield vines in our own Chardonnay and Pinot Noir vineyards with a plantation density of 3,500 plants per hectare.

The grapes are collected in special 15 kg boxes. The grapes are harvested in the morning only to maintain a good temperature in the grapes until they reach the winery. Once in the winery, the boxes full of grapes are put into a refrigeration chamber, keeping the grapes at -10° C. We carry out the selection box by box on a vibrating selection table, and proceed to destalking and crushing.

Cold maceration in skins (8°C) for more than 36 hours. We then pass the grapes on to the pneumatic press to carry out gentle pressing of no more than 0.5 bar. The must extracted from the press is statically decanted for 24 hours, and then we take only the clean part of the must to new barrels of American oak with a unit capacity of 400 litres, at 16°C. Once the fermentation is complete, we proceed to the final coupage of Chardonnay and Pinot Noir, and the wine is kept on lees until its final filtration.

The second fermentation is carried out in the bottle at a constant temperature of 16°C, to achieve a very slow fermentation for perfect integration of the naturally occurring carbonation, reflected by extremely fine bubbles in the glass. Ageing is on lees for a minimum of 120 months, disgorging by hand.

Serving Suggestions

Serve at 8°C. Any settling which may appear in the wine is natural, since we elaborate the wine with the minimum filtration possible so that you can appreciate all of its quality to the maximum.

This cava will only be elaborated in Magnum format in the years when the quality is optimum for its ageing.

Tasting Note

Colour: Bright golden yellow.

Aroma: Very high intensity, very expressive, nuts, spices, reminiscent of fruit conserves.

Taste: Very creamy and persistent, subtle and elegant, with a majestic passage through the mouth, balanced acidity, and a very long finish.

Pairing

Due to its complexity and longevity, it pairs especially with oysters, caviar, seafood, eels... A real gourmet pleasure!

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