

Tantum Ergo

Tantum Ergo Exclusive

Traditional Method Sparkling Wine D.O. Cava.

- Region** Requena. DO Cava. Continental climate with Mediterranean influences. Chalky-clay soils. 700m above sea level.
- Grape Variety** Chardonnay and Pinot Noir (blanc de noir).
- Winemaking Process** We select only the best grapes from our organic Chardonnay and Pinot Noir vines, with a planting density of 3,500 plants per hectare.

The grapes are harvested in the morning, using special 15kg boxes so that the grapes are kept as cool as possible until they reach the winery.

Once in the winery, the boxes of grapes are placed in cold storage at -10°C.

The two varieties are produced separately, and following fermentation, the wine is blended, prior to a secondary fermentation.

We select the grapes on a vibrating table, one box at a time, before proceeding to destem and lightly crush them.

For the Chardonnay variety, we use a cold maceration technique, lightly pressing the grapes in a pneumatic press for a minimum of 2 hours at < 4°C and at no more than 0.5 bars, in order to obtain the first must. The must extracted from the press is statically settled in tanks at 4°C for 2 to 3 days, after which the clean must is fermented in new 400-litre French oak barrels at a controlled temperature of 16°C.

The Pinot Noir variety is directly pressed in the pneumatic press at < 4°C, applying little friction and low pressure so as not to extract the colour of the skins and thus obtain a Blanc de Noir. The must extracted from the press is statically settled in tanks at 4°C for 2 to 3 days, after which the clean must is fermented in new 400-litre French oak barrels at a controlled temperature of 16°C.

Once fermentation is complete, the wine is decanted into tanks so that the fine lees remain in suspension until the secondary fermentation.

This is done exclusively in Magnum bottles at a controlled temperature of 16°C, giving us the perfect integration of endogenous carbon dioxide, seen as a very fine bubbles in the glass. The wine ages for a minimum of 118 months on lees and is disgorged at room temperature, without freezing.

This Cava is only produced in years in which the quality is deemed exceptional and has great ageing potential.

- Tasting Notes**
- Colour** Bright golden yellow.
 - Aroma** Very high intensity, very expressive, nuts, spiced and reminiscent of sweet fruits.
 - Flavour** Very creamy and persistent, subtle and elegant, with majestic mouthfeel and balanced acidity with a lingering aftertaste.

- Serving Suggestions** Serve at 8°C. Any sediment in the wine is natural, as our aim is to produce wines that have undergone as little filtering as possible, so that the quality of the wine can be fully appreciated.

- Pairing** Due to its complexity and longevity, it will pair especially well with oysters, caviar, shellfish, glass eels, etc. An exclusive gourmet experience!



Ctra. N-322, Km 451.7
46357 El Pontón
(Requena), Valencia,
España — Spain
+34 96 234 93 70



www.bodegashispanosuizas.com
info@bodegashispanosuizas.com