

Tantum Ergo

Tantum Ergo Vintage

Traditional Method Sparkling White 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 carried out in bottles at a constant temperature of 16°C, and thus the fermentation is very slow, 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 44 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.

- Tasting Notes**
- Colour** Bright yellow with subtle green hues.
 - Aroma** Very high intensity, highly complex and elegant, reminiscent of ripe fruit, nuts, with vanilla and buttery undertones.
 - Flavour** Very creamy, full-bodied and elegant, with a remarkable mouthfeel, balanced final acidity and 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** Meat, roasts, poultry and, in general, seasoned dishes requiring significant preparation call for this long-aged Cava Brut Nature with more body and depth, as an accompaniment to these hearty dishes.



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