

Tantum Ergo

Tantum Ergo Pinot Noir

Traditional Method Sparkling Rosé Wine D.O. Cava.

Region Requena. DO Cava. Continental climate with Mediterranean influences. Chalky-clay soils. 700m above sea level.

Grape Variety Pinot Noir.

Winemaking Process We select only the best grapes from our organic 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.

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

The grapes are lightly pressed in a pneumatic press at < 4°C, applying little friction and lower pressure to obtain the subtle colour of the skins. 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 22 months on lees and is disgorged at room temperature, without freezing.

Tasting Notes

Colour Pale rose gold.

Aroma Powerful, high intensity, reminiscent of aromas of red fruits mixed with nuts and a subtle hint of toasted vanilla and pastry notes.

Flavour Deep, with a creamy mouthfeel, reminiscent of the skin of ripe cherries with a subtle aroma of vanilla and spices. Balanced 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 Start enjoying it with appetizers and continue with sushi, salmon tartar, acorn-fed cured ham, strawberries, and chicken and rabbit rice dishes.



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