



Spain, Luis Moya Tortosa, Kimera Espumoso Ancestral, DO Navarra, Espagne, Rouge

DO Navarra, Spain

The passion I feel for the world of wine means that in addition to making new wines, I am always willing to travel and get to know areas where I can learn and be inspired. My particular world is based in Navarra and Rioja. Navarra, where the Garnatxa gives me everything and Rioja, with its countless terroirs that I am passionate about.

PRESENTATION

KIMERA It began to take shape in 2015 when the opportunity arose to get hold of some old jars. We intended to put in a bottle of wine our flag (Garnatxa variety), and reflect the nuances of one of the best terroirs of Navarra, San Martin Unx.

TERROIR

Various, predominance of calcareous clay

WINEMAKING

In stainless steel

AGEING

Aging: 9 months in bottle

VARIETAL

Garnacha blanca 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

10°C/50F

AGEING POTENTIAL

5 to 10 years

TASTING

Fruit, flowers, bubbles, happiness is all that this ancestral sparkling wine brings us. Pleasure without pretensions.

FOOD PAIRINGS

Poultry, red meats, press cheese, aperitif.

REVIEWS AND AWARDS

But laker 80,



