



# 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**

90/100 202 **Robert Park** 



