



LIMITED EDITION ANTEA

2019



D.O.Ca. RIOJA

Signature, barrel-fermented white



VINEYARDS AND YIELDS

This wine is the result of merging two of the most interesting white Rioja varieties: Viura vieja and Tempranillo Blanco. On the one hand plots of old Viura vines intermingle with red vines that provide great structure and elegance. On the other hand a small percentage of the indigenous Tempranillo Blanco variety offering acidity, freshness, vivacity and an excellent ageing capacity.

TERRAIN

Mostly clayey-calcareous, generally with limestone veins, as the white vines were usually planted in the "cogotes" or high and poor areas of the plots. The rest of the plot was destined for red varieties.

PREDOMINANT CLIMATE

A soft Atlantic climate with marked seasons.

HARVESTING

A thorough, 100% manual harvest throughout all of the small areas of old vines that have 'corros', or areas planted with viura, where the terrain is poorer.

VINIFICATION

Each varietal is vinified separately, with the same meticulous protocol. The grapes are chilled and cold macerated for a few hours. Very gentle pressing in a compact static press. Cleaning of the juice by decanting in order to commence the alcoholic fermentation on its lees in new French oak barrels. Bâtonnage several times a week during the following months, thus maintaining the fine lees in suspension, gaining complexity, elegance and unctuousness, whilst respecting the vivacity of the fruit. Total time in barrel is determined by regular tasting with rigorous supervision, so that it's enveloping but not overpowering. Therefore, each vintage varies in length and time in barrel

REFINEMENT IN BOTTLE

Approximately 3 months before its market launch.

TASTING NOTES

Antea stands out for its elegance and finesse. Its intense and complex aroma combines ripe apples with delicate toasted notes and light traces of minerals. In the mouth it is silky, soft and full, with delicious flavours and a balanced complexity. This magnificent white wine reveals the character of its local grapes with elegance and class.

Serve at 12°C.

Alcohol content: 13,5%.

MARKET LAUNCH

June 2021

GRAPE VARIETIES

Small-batch Viuras viejas and Tempranillo blanco

VINEYARDS' LAND

Small plots of elevated vineyards, obtaining the necessary degree of vivacity.

LIMITED PRODUCTION

14,336 bottles

OENOLOGISTS

Fernando Costa and Alberto Anguiano



Suitable for Vegans