



Marqués de Cáceres

# LIMITED EDITION ANTEA

*Signature, barrel-fermented white*

## GRAPE VARIETIES

Small-batch Viuras viejas and Tempranillo blanco.



2021

D.O.Ca. RIOJA



## OENOLOGISTS

Fernando Costa and Alberto Anguiano.

## 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.

## SOILS

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.

## VINEYARDS

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

## PREVAILING 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.

Limited production: 14.666 bottles.

## AGEING IN BOTTLE

Approximately 3 months before its market launch.

## MARKET LAUNCH

September 2022.

## TASTING NOTES



Elegant nose with hints of white flowers, peach and exquisite vanilla, the result of a vinification in the finest French oak. Its great complexity on the palate is softened by milky, buttery notes enveloping the subtle tannins, resulting in mouth-filling, luscious flavours. A powerful and harmonious white wine with a lingering and pleasurable finish.

91 TIM ATKIN

Serve at: 12°C.

Alcohol content: 13.5%.

Wine suitable for vegans.

