

*Antea*

SIGNATURE, BARREL-FERMENTED WHITE

2022

D.O.CA.  
RIOJA

## GRAPE VARIETIES

Old viuras &amp; white Tempranillo.

## PREVAILING CLIMATE

A soft Atlantic climate with marked seasons.

## 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 &amp; 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.

## 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.



## WINEMAKERS

Fernando Costa &amp; Alberto Anguano.

## 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.

## AGEING IN BOTTLE

Approximately 3 months before its market launch.

## MARKET RELEASE

September 2023.

*Tasting notes*

A brilliant, straw yellow appearance. Fresh and complex nose, where ripe fruits (reINETTE apple, pear, stone fruits) combine with well-integrated notes of brioche and fine toast. On the palate it releases a range of aromas reminiscent of white flowers.

Lengthy, well-rounded and full bodied in the mouth. Its freshness and balanced acidity together with the complexity provided by its fine oak background provide both complexity and structure to the wine, resulting in a lingering, sweet finish. The retronasal notes of lees and vanilla undertones fuse with the ripe fruit.

A versatile wine with a strong personality that can easily be enjoyed at many different occasions, events with different food and wine combinations.

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Serve at: 12° C.  
Alcohol content: 13% Vol.Wine suitable for  
vegans