

ANTEA

Limited Edition

2013

D.O.Ca Rioja
CHOICE WHITE WINE
FERMENTED ON ITS LEES

GRAPE VARIETIES

93% Viura, 7% local Malvasía.

VINEYARD SURFACE: 11,6 hectares of specially selected, high-altitude vineyards to achieve a mineral carácter and good acidity.

LIMITED PRODUCTION

54.000 bottles

PREMIUM WINE OENOLOGISTS

Fernando Gómez & Fernando Costa



Release date:
June 2014



VINEYARDS AND YIELDS

A selection of old vineyards of 50 years plus.
Low yields of 35 HL/ha on average.

Viña Valdemontán with 7,9 ha of Viura, in Cenicero (Rioja Alta) where the average altitude is 520m and a parcel of 0,8 ha of Malvasía from Viña San Miguel (La Carbonara) located at 580m.

Five small parcels of Viura in Lanciego (Rioja Alavesa) totalling 2,9 ha planted on high terraces (650m).



SOIL

Mainly clay and limestone



PREDOMINANT CLIMATE

Mild, Atlantic climate with marked seasons.



HARVESTING

100% manual, parcel by parcel.



VINIFICATION

Cold maceration at 10°C for 24-36 hours. Gentle pressing using a static press. The must is cleaned via decantation before commencing fermentation on its lees in brand new French oak barrels. The process involves stirring 3 times a week for 2 and a half months to add complexity to the vivacity derived from the fruit. The wine is then clarified and bottled.



TOTAL TIME IN BARREL

Less than 3 months, exclusively in brand new French oak barrels.



AGEING IN BOTTLE

Approximately 3 months before release.



TASTING NOTES

Dark Straw colour. Enticing bouquet with notes of sweet spice, apples, pears. This wine's balanced texture in the mouth give it a rich, luscious character. Refined tannins and intense flavours combine in exquisite complexity. Enjoy this select white wine at around 12°C, allowing it to open out in the glass for a few minutes so as to discover its extensive array of aromas.



Marqués de Cáceres