



ANTA BANDERAS



Anta a16- vintage 2007
The search for excellence

Denomination of Origin:

d.o Ribera del Duero

Area of Production and vineyard:

Villalba de Duero (Northern Spain, Region of Castile & Leon, Province of Burgos), vineyards planted at 850-900 meters above the sea level.

Grape varieties:

- 80% Tempranillo
- 2% Merlot
- 18% Cabernet sauvignon

Tasting notes:

Balance in its countless nuances: in its fruity expression, its aromatic chromates. Its suggestion of spices and its soft notes of the French oak. A *freestyle wine. The maximum expression of contemporariness.*

Food pairing:

Red meats, strong cheese...

Harvest:

From the end of September till end of October.
Mechanical harvested at night.

Winemaking notes:

Pre-fermentative crio-maceration for 48 hours at 8° c and maceration for 18 days at controlled temperature then malolactic fermentation in stainless steel tanks at 18° c.

natural stabilization and microbial stabilization at 1 micron

Oak ageing::

17 months in new French oak barrels (Allier).

Analysis

Alcohol content:	14 ° Vol.
pH:	3,68
Total acidity:	5,0 g/l Tartaric acid
Residual sugars:	2.3 g/l

Production: Vintage 2007: 13.000 bottles