



ANTA BANDERAS



## Anta a4 – vintage 2009

Conviction, perseverance, strength and balance

### 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: 100% Tempranillo

Vines are 10 years old

### Tasting notes:

Balance in its countless nuances: in its fruity expression, its aromatic chromatism. Its suggestion of spices and its soft notes of the French oak.

A freestyle wine. The maximum expression of contemporariness

### Food pairing:

Will fantastically match with any Mediterranean dish or spicy food.

### Harvest: end September & October 08.

Mechanical harvested at night to protect grapes from a possible oxidation.

### Winemaking notes:

Pre-fermentation and crio-maceration for 12 days at low temperatures (24°C)- malolactic fermentation in stainless steel vats at controlled temperature (18 °c).

**Ageing:** Four months in French new oak barrels (90%) and American oak barrels (10%). Three months in bottles.

### Analysis

Alcoholic degree:	13.7 ° vol.
pH:	3.6 g/l
Total acidity:	5.41 g/l Tartaric acid
Residual sugars:	2.4 g/l

### Production

Vintage 2008: 150.000 bottles

