



ANTA BANDERAS

Anta a10- vintage 2007 Our perfection



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:

75% Tempranillo, 5% Merlot, 20% Cabernet sauvignon

Age of the vines:

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:

Red meats, Grilled tuna fish, strong cheese...

Harvest:

From the end of September till end of October.

Prior to harvesting, controls of alcoholic and phenolic maturity are done in each plot and in order to preserve the quality of each grape berries and to avoid possible oxidation, we harvest at night and reception is done by gravity.

Winemaking notes:

Cool pré-fermentative maceration (8°C for 48h) in order to stabilize the most expressive fruit aromas and polyphenoles. Then we leave temperature go up to 18°. During fermentation at controlled temperature of 24-25°, we proceed to "delestage" (process of fermenting red wine with skins and seeds) and "remontage" (process of pumping the fermenting grape juice over the cap during cuvaison) to the fermenting mass to insure not only a complete fermentation, but to achieve a finished wine with good fruit, soft tannins and stable color.. 13 days maceration at 27°C. when density is as low as 60 points, devatting is done - Process -also known as "drawing"- consisting of the separation of the wine from the grape skins. After the alcoholic fermentation, juice goes through the malolactic fermentation in stainless steel tanks at 18°. The oak barrels (mainly French) are filled from the tanks by gravity. After an average of 12 months ageing in 220 litres oak barrels, the wine is decanted into storage stainless steel tanks for few months before being bottled.

Analysis

Alcohol content:	13,5 ° Vol.
pH:	3,6
Total acidity:	3,68 g/l Tartaric acid
Index of polyphenol:	75
Residual sugars:	2 g/l
Production:	100.000 bottles

