

ANTIGVA



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RIBERA DEL DUERO

750ml

CRianza

14,5% vol

Antigua Compañía Agroalimentaria Española del Mediterráneo © by R.E. 8099-BU - Rioja - España - 2010



Type of wine: Red

Grape variety: Tempranillo.

Cultivation: Goblet vines, around 60 years.

Production: Limited.

Alcoholic degree: 14,5% Vol.

Total acidity: 5,00 g/l (tartaric acid).

Elaboration: ANTIGVA Crianza 2011, is a wine that has been 12 months in oak barrel and is comercializad after October first of the second year following the harvest.

Tasting notes

To the eye

Color changes from deep intense to cherry-red. A fine layer of violaceos tones that still show traces of youth is noticeable.

To the nose

It's intense and fruity flavours, it's aromas blend with hues characteristic of noble wood, vanilla notes, liquorice and clove, to toasts and roastings.

To the palate

It's well balanced tannic component, velvet in mouth, full of flavours with good hints to it's unique palate, thanks to the perfect balance between its acidity and richness of aromas.

Our advice

To fully apréciate its unique bouquet is best served around 14°C.