

ANTIGVA



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RIBERA DEL DUERO

RESERVA

750 ml

1458

Produced by ANTIGVA Compañía Agroalimentaria Española del Mediterráneo © by P.E. 8029-BU - Rioja - España



Type of wine: Red

Variety: Tempranillo.

Cultivation: Globet vines, around 60 years.

Production: Limited.

Alcoholic degree: 14,5% Vol.

Total acidity: 4,95 g/l (tartaric acid).

Elaboration: ANTIGVA Reserva 2010, is a wine with 36 months of aging in barrel and bottle, with at least 12 months in barrel. It reaches the market after december first of the tirad year harvest.

Tasting notes

To the eye

Of slow chromatic evolution and intense layering, its tones varied from garnet to ruby red.

To the nose

Intense and elegant. It presents varied aromas of over-ripe, sugared fruit, combined with others such as musks, minerals and balsams.

To the palate

Ful-bodied, powerful and well balanced, it turns out broad and Sorong in the mouth. Long, persistent retronasal presence that brings out the aromas of aging.

Our advice

To fully appreciate its unique bouquet and aromas, is best to serve around 15° C.