

ANTIGVA



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RIBERA DEL DUERO

750ml

GRAN RESERVA

145€

Producción ANTIGVA Compañía Agroalimentaria Española del Mediodía © by RE 8009 BU - Re - Supp 2018



Type of wine: Red

Variety: Tempranillo.

Cultivation: Globet vines, around 60 years.

Production: Limited.

Alcoholic degree: 14,83% Vol.

Total acidity: 5,15 g/l (tartaric acid).

Elaboration: ANTIGVA Gran Reserva, its a wine with 60 months of aging in barrel and bottle, with at least 24 months in barrel. It reaches the market after december first of the fifth year after harvest.

Tasting notes

To the eye

It has a high layering with cherry red colour, and a wide range of tonality that can be appreciated, from garnet to ruby, and russet hues.

To the nose

Very intense, over a base of stewed fruits, it displays complex aromas of long aging, that suggest a broad range of shades: toasts, noble woods, spices, hunting, elegant and powerful.

To the palate

Firm with structure and great balance underscore the persistence and elegance of this wine. Despite the time elapsed, it maintains an evident vivacity and harmony that underline its accredited longevity.

Our advice

To fully appreciate its unique bouquet and aromas, is best to serve around 16°C.



Medalla de Oro en
el concurso Mundial
de Bruselas 2016