



BODEGAS MARQUÉS DE CÁCERES

Antea

SIGNATURE, BARREL-FERMENTED WHITE

2024

D.O.C.A.
RIOJA

GRAPE VARIETIES

Old viuras & white Tempranillo.

PREVAILING CLIMATE

A soft Atlantic climate with marked seasons.

SOILS

Mostly clayey-calcareous, generally with limestone veins, as the white vines were usually planted in the "cogotes" or high and poor areas of the plots. The rest of the plot was destined for red varieties.

VINEYARDS & YIELDS

This wine is the result of merging two of the most interesting white Rioja varieties: Viura vieja and Tempranillo Blanco. On the one hand plots of old Viura vines intermingle with red vines that provide great structure and elegance. On the other hand a small percentage of the indigenous Tempranillo Blanco variety offering acidity, freshness, vivacity and an excellent ageing capacity.

HARVESTING

A thorough, 100% manual harvest throughout all of the small areas of old vines that have 'corros', or areas planted with viura, where the terrain is poorer.



WINEMAKERS

Fernando Costa & Alberto Anguiano.

VINIFICATION

Each varietal is vinified separately, with the same meticulous protocol. The grapes are chilled and cold macerated for a few hours. Very gentle pressing in a compact static press. Cleaning of the juice by decanting in order to commence the alcoholic fermentation on its lees in new French oak barrels. Bâtonnage several times a week during the following months, thus maintaining the fine lees in suspension, gaining complexity, elegance and unctuousness, whilst respecting the vivacity of the fruit. Total time in barrel is determined by regular tasting with rigorous supervision, so that it's enveloping but not overpowering. Therefore, each vintage varies in length and time in barrel.

AGEING IN BOTTLE

Approximately 3 months before its market launch.

Tasting notes

Brilliant straw-yellow colour.

Fresh and complex nose, with a multitude of overlapping sensations that create a harmonious and interesting combination, aromas of stone fruit (white peach) and citrus notes.

With an aromatic base of woody sensations, smoky touches and a hint of bakery. These pleasant, unctuous sensations bring complexity, and with time they grow in flavour, both in the glass and on the nose. The result is a fresh, dark wine, where there are several aromatic features creating a very amusing, pleasing, and enticing wine.

All this makes for a long, pleasant and very interesting finish. A versatile wine, suited both for informal occasions and any type of occasion. Its characteristics allow for a variety of options when it comes to pairing it with food and wine.

Serve at: 12° C.
Alcohol content: 13% Vol.

Wine suitable for
vegans



**SUSTAINABLE
WINERIES**
for Climate Protection