

*Antea*

SIGNATURE, BARREL-FERMENTED WHITE

2025

D.O.CA.  
RIOJA

## GRAPE VARIETIES

Old viuras.

## 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 &amp; YIELDS

Small plots of high-altitude vineyards are selected to achieve the desired vibrancy. The wine results from the combination of old Viura vines interspersed among small red-wine vineyards, which provide great structure and elegance. The concentration of these grapes produces structured wines while preserving the acidity and distinctive character of Viura.

## 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.

## VINIFICATION

Each plot 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*

Bright, straw-yellow color. This wine captivates from the very first moment, drawing your attention even when tasted at a cold serving temperature. Very complex and elegant, it is built on a base of fine oak, where extended lees contact brings elegance and integration. Citrus notes and stone fruit, particularly apricot, appear alongside a bakery-like character that becomes more pronounced as the wine opens in the glass. Over time, the oak gains presence, leaving a pleasant, slightly sweet sensation. Despite its volume and presence, the wine maintains remarkable freshness. It stands out for its harmony on the palate, with an appealing creamy texture while preserving the freshness and tension expected from a white wine with ageing potential. On the retronasal, hints of fennel and a balsamic background emerge, leading to a long and intriguing finish. A versatile wine, suitable for both informal occasions and more formal events. Its characteristics allow for many pairing possibilities.

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

Wine suitable for  
vegans

