



ANTA BODEGAS

## TECHNICAL FILE ANTA-10 VINTAGE 2005

### ANALYSES:

Alcohol content:	14 ° Vol.
Volatile acidity:	0.49 g/l acetic.
Free sulphide:	40 mg/l
Total sulphide:	105 mg/l
pH:	3.77
Total acidity:	4.6 g/l Tartaric acid
Residual sugars:	1.9 g/l

### GRAPE VARIETIES:

- Tempranillo: 80%
- Merlot: 10%
- Cabernet Sauvignon: 10%

### HARVEST:

At the end of September and all of October.  
Machine harvested at night.

**CRIO MACERATION for 48 hours at temperature of 8°C**  
**Malolactic fermentation in the stainless vats under**  
**controlled temperature (18 °C)**

### WOOD AGEING

Twelve months of ageing, in new French (90%) oak barrels  
and American (10%) oak barrels.  
Eleven months resting in bottles.

### PRODUCTION:

ANTA – 10 75 cl 2005.....120.000 bottles

**SERVING TEMPERATURE: 17°C**