



ANTA BODEGAS

TECHNICAL FILE ANTA-16 VINTAGE 2005

ANALYSES:

Alcohol content:	14.1 ° Vol.
Volatile acidity:	0.50 g/l acetic.
Free sulphide:	41 mg/l
Total sulphide:	96 mg/l
pH:	3.76
Total acidity:	4.8 g/l Tartaric acid
Residual sugars:	1.9 g/l

GRAPE VARIETIES:

- Tempranillo: 75%
- Merlot: 5%
- Cabernet Sauvignon: 20%

HARVEST:

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

CRIO MACERATION DURING 48 HOURS AT 8° C

MACERATION DURING 18 DAYS AT LOW TEMPERATURES WITH MAX 29 °C

MALOLACTIC FERMENTATION IN THE STAINLESS STEEL VATS UNDER CONTROLLED TEMPERATURE (18 °C).

WOOD AGING:

Fourteen months of aging in French new oak (100%) from prestigious names like Radoux, Berthomieu...

PRODUCTION:

ANTA – 16 2005: 13.000 Bottles.

SERVING TEMPERATURE: 18°C