



ANTA BODEGAS

## TECHNICAL FILE ANTA-4 - VINTAGE 2006

### ANALYSES:

Alcoholic degree:	15.5° Vol.
Volatile acidity:	0.41 g/l acetic
Free sulphide:	38 mg/l
Total sulphide:	90 mg/l
pH:	3.72
Total acidity:	5.0 g/l Tartar acid
Index of polyphenol:	60
Residual sugars:	2.3 g/l

### GRAPE VARIETIES:

Tempranillo 100%

### HARVEST:

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

**PREFERMENTATION AND CRIOMACERATION for 12 days at low temperatures (24°C)**

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

### WOOD AGING:

Four months in French new oak barrels (90%) and American oak barrels (10%). Three months in bottles.

### PRODUCTION:

ANTA- 4 75 cl. 2006.....180.000 bottles

**SERVING TEMPERATURE: 17°C**