

2008 ANTIGVA GRAN RESERVA RIBERA DEL DUERO ANTIGVA WINES, ALT Penedés, SPAIN



THE WINE:

This wine is 100 % Tempranillo from a single vineyard near Roa in the Ribera del Duero D.O. of Spain. The vines average 60 years old and are all hand harvested. Fermented and aged in a combination of French and American oak with 50% new oak and 50% one-year-old barrels. The wine is aged for 60 months in the barrels and then 24 more months in the bottle prior to release at 7 years old. A total of 4,000 bottles were made in the 2008 Vintage.

THE ESTATE:

Antigma Wines is a family run business going back five generations owned by the Figuerola family. They have been growing grapes in the Alt Penedés region of Catalonia near the town of Torrelles de Foix and only recently decided to start producing their own wines. The family also owns five acres of old vine tempranillo vines near the town of Roa in the Ribera del Duero D.O. The wines they make are all from estate grown fruit and grown without pesticides. They are truly a garage winemaker with production levels under 1,000 cases on any wine they produce.

TASTING NOTES:

Color: dark ruby bordering on purple

Aromas: ripe black cherry, Creme de Cassis, with hints of vanilla and meaty spices

Flavor & Texture: powerful and concentrated black fruits with chocolate and creamy vanilla notes; body is velvet-like with mouth-filling textures

Food Pairing: grilled spice-rubbed ribeye served with balsamic drizzled grilled asparagus and sweet onion

-DRINK NOW THROUGH 2027-