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Name: ANTHOS

Vintage: 2006

Variety: Tempranillo and Graciano

Vineyards: Rioja Alta planted between 1905 and 1920

ELABORATION

Harvest: Manual in 15-kilo boxes. For this wine, we have selected 3,500 kilos of grapes from our vineyards. Only the best grapes are selected on the sorting table.

Cold pre-fermentation for 6 days and controlled fermentation at 22°C.

Devatting after a few days, as the polyphenolic potential of the grapes does not require much colour extraction.

Aged for 28 months in French oak barrels.

TECHNICAL SHEET

Alcohol: 14.00 % vol.
Total Acidity: 5,6, gr./l Tartaric
P.H : 3,52 g/l
Volatile Acidity: 0,67 gr/l Acetic

TASTING NOTES

Appearance: Dark red with blackish tones.

Aroma: Powerful, elegant, with complex tones of chocolate and cocoa. Hints of forest leaves.

Palate: Fine tannins. Full-bodied, smooth and complex. Long, intense finish with a fruity aftertaste.

PAIRING

Pairs well with roast meat, mature cheeses and cured meats.

PRESENTATION

Bottle "Bordelesa Júpiter"
 Capsule: 100% tin
 Natural Flower cork 49X24,2mm
 Self-adhesive label
 Individual wooden case.



MENTIONS

98 Points Sobrelías.com
 17/20 Jancis Robinson