



Bodegas Antídoto, Antídoto, DO Ribera del Duero, Spain, 2023

PRODUCER PROFILE

Bodegas Antídoto are custodians of the region of San Esteban de Gormaz within the Ribera del Duero, a region with hundred-year-old vines.

They are wholly committed to preserving the wine-making tradition this region. Their land is unique and special thanks to its altitude, its climate and the peculiarities of the soil that give a unique character to the wines, which is markedly different from other Ribera del Duero wines.

VITICULTURE

332 plots from different villages of Soria, D.O. Ribera del Duero go into the production of this wine. Vineyards at 900-1000m in height aged between 30 and 80 years old, with sandy soils as well as some stony, silt, clay and calcareous soils

WINEMAKING

A controlled fermentation in stainless steel barrels at 20°C to 30°C. 1 daily pumping over and 5 to 7 days maceration. Racking once 80% of alcoholic fermentation is complete with the final 20% fermentation completed as a liquid phase. Aged in 600 litre French Oak barrels for 5 months, 25% of which was new oak.

TASTING NOTE

Antídoto has a precise and clear nose, and on the nose showcases the terroir and the joviality of the Tinto Fino fruit, a hallmark of the Ribera, and a unique character. On the palate, it is smooth and velvety, with a balanced acidity.

FOOD MATCHING

Red meats in a rich sauce, grilled vegetables and mushroom stews.



Product code: 5735

TECHNICAL DETAILS

Varieties:

Tinto Fino 100%

Features:

Vegetarian
Vegan

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 5 Months

Type: 600 Litre French
Oak

% wine oaked: 100

% new oak: 25

Order online or email orders@alliancewine.com