



# LUNA

DE FINCA LA ANITA

**Malbec Reserve**  
Single Vineyard

## VINEYARDS

Agrelo, Luján de Cuyo, Mendoza.

## SOIL

The first 80 cm of soil texture are sandy loam and in depth it is stony. Irrigation is superficial and planting density is 4000 t/ha.

## WEATHER

Semi-desert with precipitation ranging 250 mm, an average of 300 sunny days a year and thermal oscillation between the day and night from 15 ° to 20 ° C.

## WINEMAKING

A pre fermentation maceration in cold, is conducted to preserve primary aromas. The alcoholic fermentation is carried out at 25 ° C. Kept in French oak barrels for 12 months.

## TASTING NOTES

This Malbec is made from grapes lovingly grown in our 72 hectare Single Vineyards in Agrelo. This wine estate was one of the first to produce premium wines from Argentina. The sub region Agrelo contains the most famous wineries from Mendoza. This Malbec has been aged for one year in French oak barrels to give it the depth of flavour you will enjoy today. This wine will be at its best when shared with friends and paired with a good steak, pasta or cheese.