



— F I N C A —

LA ANITA

Creating Wine Legends

GRAN CORTE 2017

SYRAH 2017 59% | **MALBEC** 2017 33% | **MALBEC** 2015 8%

VINTAGE *Low yields due to moderate frosts in the Uco Valley, early harvest and perfect balance. After the 2016 Harvest, the coldest and scarce in three decades, due to the El Niño phenomenon, 2017, we had another vintage of low yields. Spring frosts, caused by a drier and slightly colder climate than usual, reduced yields.*

ORIGIN OF GRAPES *Same as all our wines, this Finca La Anita BLEND comes from our own grapes, carefully selected from the Finca, in Alto Agrelo, Luján de Cuyo, Mendoza. Cultivation Age: 85 years old pergola. The oldest vineyard on the farm.*

SOIL *These old vineyards are located between 900 meters above sea level and have a low yield (4 to 5 t / ha) naturally. The irrigation is superficial.*

CLIMATE *The climate is characterized by its warm days and cool nights, with a thermal amplitude of 14 ° C and an annual rainfall of 200 mm.*

WINEMAKING *Fermented in stainless steel tanks, previous inoculation of selected yeasts. Malolactic fermentation occurs spontaneously at controlled temperature.*

OAK STAGE *12 months in new and one-year-old barrels, French and medium toasted American oak.*

STORAGE & SERVING *6 Years.
Service temperature 16 ° C*

TASTING NOTES *It is a blend in which each variety contributes to achieve deep sensations in the nose and mouth. Balanced body, refreshing acidity and outstanding elegance. Rich in aromas, when it opens it shows a complex spectrum where spices, vanilla, some coffee, black and red fruit appear as fundamental descriptors,*



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AGRELO MENDOZA ARGENTINA

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