



— F I N C A —

LA ANITA

Creating Wine Legends

MALBEC 2017

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 the wines of Finca La Anita, Finca La Anita Malbec is vinified from grapes from our Finca in Agrelo, Luján de Cuyo, Mendoza.*

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 sowing 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 *Intense red with violet dyes, this malbec, a mixture of elegance, sophistication and robustness, is a modern wine with the intention of highlighting the fruit from the variety, of great aromatic intensity, combines balanced aromas on the nose to eucalyptus and pepper along with prunes, red fruits appear on the palate and a touch of black pepper with the aromas of tobacco and chocolate provided by the oak, which gives it body and volume. Its balance and structure make this Malbec a great wine.*



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AGRELO MENDOZA ARGENTINA

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