

SYRAH 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 our wines, this Finca La Anita SYRAH 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 innoculation 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	The Syrah is already a classic of our cellar, meaty and robust, pleasant nose and mouth with crisp notes of cassis, fresh blackberries and spices, accompanied by a subtle note of vanill aprovided by the combination of oaks, supported by a vibrant and refreshing acidity.This wine demonstrates a versatility that makes it an excellent alternative to drink alone or to match with spicy

Greating Wine Legends AGRELO MENDOZA ARCENTINA

meats, pasta, mushroom-based risottos and wild meats.



LA ANITA

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