



ANAIA

Wines from The Andes

AGRELO - MENDOZA



ANAIA CABERNET FRANC

Living in the shadows of the majestic profile of the Andes, with rivers subtly feeding the arid soil, we find the land that is the site and soul of Anaia.

Anaia cabernet franc is a subtle, delicate and deep wine. It has the elegance and sophistication developed in the cabernets from Agrelo

VINEYARD LOCATION: Agrelo. Luján de Cuyo. Mendoza.

Deep thick clay soil.

GRAPE COMPOSITION: 100% Cabernet Franc

VINTAGE: 2020

HARVEST TIME: 2nd week of April

ALTITUDE: 960 masl

HARVEST METHOD: manual, in 18 kg cases

YIELD: 4000 kg/ha

MACERATION: between 10 and 15 days at 24/26° C

VINIFICATION: fermentation in our concrete mates with indigenous yeast.

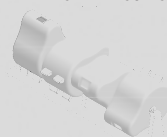
ALCOHOL: 14,1 v/v

TOTAL ACIDITY G/L: 5,5

SERVING TEMPERATURE: 16 °C

TASTING NOTES: Intense ruby red color. Fresh red and black fruit, spices, grilled red pepper. Balanced acidity, medium bodied and smoky backtaste.

CONCRETE MATES
EXPLODED VIEW
WORKED POSITIONS



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