



**ANAIA**

*Wines from The Andes*

AGRELO - MENDOZA



# ANAIA

## Grand Assemblage

*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.*

Blend of micro fermentation in barrels and roll fermentors of 500 and 600 liters of first-use French oaks. Aged for 18 months and matured in the bottle for at least 12 months. This wine highlights the elegance achieved by a surprising integration of oak and fruit. With delicate and subtle tannins, typical of Agrelo.

**VINEYARD LOCATION::** Agrelo, Luján de Cuyo. Mendoza.

**GRAPE COMPOSITION:** 57% Cabernet Sauvignon  
43% Malbec

**VINTAGE:** 2018

**HARVEST TIME:** End of March and mid April

**ALTITUDE:** 960 m.a.s.l.

**HARVEST METHOD:** Manual, in 18kg cases

**YIELD:** 4000 kg/ha

**MACERATION:** Between 10 and 15 days in oak barrels

**VINIFICATION:** microfermentation in french oak barrels with indigenous yeast.

**ALCOHOL:** 13,3 v/v

**PH:** 3,49

**TOTAL ACIDITY:** 5,66

**SERVING TEMPERATURE:** 16-18° C

**TASTING NOTES:** red mature fruits and their marmalades spice and hints of black fruit, red pepper, cassis, chocolate and vanilla.

[www.anaiawines.com](http://www.anaiawines.com)

[info@anaiawines.com](mailto:info@anaiawines.com)

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