

WORKED POSITIONS



ANAIA GRAN CABERNET SAUVIGNON

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.

Our Gran Cabernet Sauvignon is the Agrelo Ambassador. Of great intensity and volume, wide and ample. Silky and vibrant.

VINEYARD LOCATION: Agrelo. Luján de Cuyo. Mendoza.

Deep thick clay soil.

GRAPE COMPOSITION: 100% Cabernet Sauvignon

VINTAGE: 2019

HARVEST TIME: 2nd week of April

ALTITUDE: 960 m.a.s.l.

HARVEST METHOD: hand picking in boxes of 17 kg

YIELD: 3500 kg/ha

MACERATION: 7 days at 14° C

VINIFICATION: Fermented in our exclusive

concrete vats called "Mates" using only indigenous yeast.

AGING: 12 month in 4500 lts French Oak vat

ALCOHOL: 14,6 % v/v
TOTAL ACIDITY G/L: 5,43

PH: 3,58

SERVING TEMPERATURE: 18° C

TASTING NOTES: Of intense red ruby color and great volume, unveils notes of herbs, black fruit, black olives, spices and the legacy of smoke, tobacco and vainilla of the oak vat.

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