



ANAIA

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GRAN MALBEC

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AGRELO . MENDOZ

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 Malbec is a homage to Agrelo's rich terroir and long-track record of marvelous wines.

VINEYARD LOCATION: Agrelo. Luján de Cuyo. Mendoza. Deep thick clay soil. CONCRETE MATES EXPLODED VIEW WORKED POSITIONS **GRAPE COMPOSITION:** 100 % Malbec **VINTAGE: 2019** HARVEST TIME: end of March/first week of April ALTITUDE: 960 m.a.s.l. **HARVEST METHOD:** hand picking in boxes of 17 kg YIELD: 3000 kg/ha **MACERATION:** 7 days at 13° C **VINIFICATION:** Fermented in our exclusive concrete vats called "Mates" using only indigenous yeast AGING: 12month in 4500 lts French Oak vat **ALCOHOL:** 14,6 % v/v TOTAL ACIDITY G/L: 5,37 **PH:** 3,81 SERVING TEMPERATURE: 17° C **TASTING NOTES:** Of great elegance and structure, rich yet

gentle. The oak gives it a hint of vanilla and chocolate, while maintaining the grapes natural aromas of violets and red fruits marmalades in a velvety palate.

www.anaiawines.com info@anaiawines.com () / () / () anaiawines