



**ANAIA**

*Wines from The Andes.*

AGRELO - MENDOZA

# ANAIA

## Tinto de Agrelo



The impressive profile of the mountain range, the meltwater bathing subtly the earth, is the landscape and the soul of Anaia, the place of the Andes, the chosen site.

*Anaia Tinto de Agrelo highlights fresh red fruits such as strawberries and cherries. Fermented in our concrete mates with short maceration and early harvest. Pure fruit expression of the Agrelo terroir. It is the first red of the vintage.*

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

**GRAPE COMPOSITION:** 85% Malbec, 10% Cabernet Franc, 5% Merlot

**VINTAGE:** 2022

**HARVEST TIME:** End of February beginning of March.

**ALTITUDE:** 960 mts asl

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

**YIELD:** 4.000kg/ha

**MACERATION:** Between 48 and 72 hours.

**VINIFICATION:** Fermentation at very low temperatures in our concrete mates with indigenous yeast. At the moment it starts to ferment, solids are removed.

**ALCOHOL:** 13,6% v/v

**TOTAL ACIDITY:** 5,36

**pH:** 3,60

**SERVING TEMPERATURE:** 16°C

**TASTING NOTES:** Fresh red fruit like strawberries and plums. Balanced acidity, light bodied and very easy to drink.

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

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

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