



ANAIA

OBLIVION

"There exists the precise moment of forgetting. Oblivion represents the abstraction of life synthesized in a glass. A wine to remember who we are and forget about the world"

Its complexity stands out, with a great structure, where the Agrelo tannins highlight its silkiness. We like to appreciate the balance it presents, with a contribution of acidity in its proper measure and a spectacular flow on the palate.

VINEYARD LOCATION: Agrelo, Luján de Cuyo. Mendoza.

Parcel 1, rows 67 to 93.

BLEND: 100% Cabernet Sauvignon.

VINTAGE: 2018

HARVEST DATE: First and second week of April.

TYPE OF HARVEST: Manual in boxes of 18 kg

YIELD: 3,500kg/ha

MACERATION: Between 15 and 20 in oak barrels.

VINIFICATION: Fermentation in French oak barrels of first use, with indigenous yeasts.

AGING: 18 months in first-use French oak barrels of 500 L

ALCOHOL: 14.4% v/v

pH: 3.52

TOTAL ACIDITY G/L: 6.15

SUGAR: 2.60

TASTING NOTES: It is a wine with a deep color and intense ruby red hues. On the nose, one can appreciate red fruits, floral aromas blended with spicy notes, fresh herbs, and ripe black fruits, elegantly fused with hints of chocolate and vanilla. This is notably a complex wine, with excellent structure, silky tannins, smooth texture, and a prominent balance of acidity, freshness, and great aging potential