



## **FINCA LA ANITA SAUVIGNONASSE (TOCAI FRIULANO)**

**THE WINERY:** Finca La Anita

**COUNTRY:** ARGENTINA

**REGION:** MENDOZA

**GRAPE VARIETY:** Tocai Friulano 100%

**DEGREE:** 14.5 %

**WHEN TO DRINK:** Extraordinary now, perfect in 1 year but also can be aged 4 or 5 years maintaining the same level.

**BOTTLES PER CASE:** 6

### **TASTING NOTES:**

This is a rich, nutty white, displaying zesty citrus and melon fruit, along with a weighty Alsace wine than something from Friuli. An amazing white.

### **VINIFICATION:**

This Tocai Friulano is made from vines that grow in the Finca since the middle of the XIX Century, being thus perfectly adapted to its endeavour in Agrelo, Mendoza. Vintage 2009 was a good one that through a very dry summer allowed the winery to carry on a very strict hydric stress of the vines, yielding in healthy grapes, with highly concentrated aromas and flavours.

**Grapes were cooled down before fermentation that took place in stainless steel tanks for 30 days, temperatures being kept below 15°C over all this period.**



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