



FINCA LA ANITA SYRAH

THE WINERY: Finca La Anita

COUNTRY: ARGENTINA

REGION: Lujan de Cuyo - MENDOZA

GRAPE VARIETY: Syrah 100%

DEGREE: 14.0 %

WHEN TO DRINK: Extraordinary now, but also can be aged at least 10 more years.

BOTTLES PER CASE: 6

TASTING NOTES:

This is Finca La Anita's most famous wine. It has deep colour on which violet-red tones dominate. Milky aromas show out initially, giving way afterwards to red fruits and spicy notes. In the mouth its attack is strong, showing mellow tannins. Wood, acidity and alcohol are in fine equilibrium, and the finish is long and complex.

VINIFICATION:

Fermentation lasted 26 days, during which, mashing was allowed to take place. Seeds were picked out by hand during the first four days. The wine has rested 3 months in new French oak casks from the Alliers and Troncé woods. The wine is unfiltered, so it might contain natural dregs. Only 22,373 bottles were made.



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