



— F I N C A —

LA ANITA

Creating Wine Legends

CABERNET SAUVIGNON

VINTAGE Low yields due to moderate frosts in the Uco Valley, early harvest and perfect balance. After the 2016 Harvest, the coldest and scarce in three decades, due to the El Niño phenomenon, 2017, we had another vintage of low yields. Spring frosts, caused by a drier and slightly colder climate than usual, reduced yields.

ORIGIN OF GRAPES Same as all our wines, this Finca La Anita CABERNET SAUVIGNON comes from our own grapes, carefully selected from our parcel No. 4 of the Finca, in Alto Agrelo, Luján de Cuyo, Mendoza.

SOIL These old vineyards are located between 900 meters above sea level and have a low yield (4 to 5 t / ha) naturally. The irrigation is superficial.

CLIMATE The climate is characterized by its warm days and cool nights, with a thermal amplitude of 14 °C and an annual rainfall of 200 mm.

WINEMAKING Fermented in stainless steel tanks for 20 days at controlled temperatures below 26 °C. With frequent punch downs to achieve tipicity. Skin contact is watched very carefully in order to get the softer compounds and leave herbaceous notes.

OAK STAGE 12 months in new and one-year-old barrels, French and medium toasted American oak.

STORAGE & SERVING 6 Years.
Service temperature 16 °C

TASTING NOTES Bright ruby red and clear. It presents notes of great intensity and typical of the variety such as pepper, clove and ripe fruit. Providing complexity to the whole, subtle smoky notes and dark chocolate appear. long end in the mouth, wide and sweet, soft and elegant.



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AGRELO MENDOZA ARGENTINA

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