



— F I N C A —

# LA ANITA

*Creating Wine Legends*

## CHARDONNAY

**VINTAGE** The climate was dry (rainfall 20-60% lower than usual), producing small berries and slightly lower yields; Temperatures were colder overall. The 2019 harvest was carried out approximately 1 to 3 weeks earlier than usual, with grapes in perfect condition, without botrytic or mildew problems.

**ORIGIN OF GRAPES** Same as all our wines, this Finca La Anita CHARDONNAY comes from our own grapes, carefully selected from our parcel No. 1 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** 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.

**WINEMAKING** Fermented in stainless steel tanks for 20 days at controlled temperatures below 12 °C. Then it matures in barrels on fine lees.

**OAK STAGE** The stage in oak of first use made this Chardonnay a robust and structured wine. Four months in those who were followed up so as not to overshadow the fruit expression. Chardonnay a robust and structured wine. Four months in those who were followed up so as not to overshadow the fruit expression.

**STORAGE & SERVING** 6 Years.  
Service temperature 16 °C

**TASTING NOTES** Light yellow with golden highlights. In the nose, fruits such as pear, pineapple and ananas are perceived in different strata. It is followed by a citrus note and in greater depth a little butter and toasted oak. The palate is sweet and unctuous. Its remarkable acidity is sustained in the opulence of this white that lasts and undresses on each sip.



*Creating Wine Legends*

AGRELO MENDOZA ARGENTINA

— F I N C A —

# LA ANITA

Calle Cobos s/n- Agrelo- Luján de Cuyo  
Mendoza- Argentina  
+54 9 (261) 3312017  
turismo@fincalaanita.com

Marcelo T. de Alvear 784 · P-06  
Ciudad de Buenos Aires · Argentina  
Tel: +54 0261 45188849  
info@fincalaanita.com

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