



— F I N C A —

# LA ANITA

*Creating Wine Legends*

## SYRAH

### ORIGIN OF GRAPES

Same as all our wines, this Finca La Anita SYRAH comes from our own grapes, carefully selected from the Finca, in Alto Agrelo, Luján de Cuyo, Mendoza. Cultivation Age: 85 years old pergola. The oldest vineyard on the farm.

### 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, previous inoculation of selected yeasts. Malolactic fermentation occurs spontaneously at controlled temperature.

### 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

The Syrah is already a classic of our cellar, meaty and robust, pleasant nose and mouth with crisp notes of cassis, fresh blackberries and spices, accompanied by a subtle note of vanilla provided by the combination of oaks, supported by a vibrant and refreshing acidity. This wine demonstrates a versatility that makes it an excellent alternative to drink alone or to match with spicy meats, pasta, mushroom-based risottos and wild meats.



*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)