

Finca La Anita Malbec 2007

Winemaker: Antonio Mas
Grape Origin: Finca La Anita, Lujan de Cuyo Mendoza.
Harvest Date: March 2007

Vinification process:

Manually harvested in 18 kilogram plastic boxes. Only the best grapes from our vineyards are selected for Finca La Anita wines. Fermented in stainless steel tanks for a period of 30 days at an average temperature of 5°F. This wine is aged for three months in new French oak barrels from Allier; medium toast. Not filtered to maintain intact its great quality.

Tasting notes:

Dark ruby color. Notes of dark cherry and pepper spice. Smooth and balanced with very good acidity. Complex with layers of tobacco, chocolate and a hint of burnt toast. Long finish. Cellar ageing potential. More of a European style Malbec.



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