

Finca La Anita Tocai Friulano 2009

Winemaker: Antonio Mas
Grape Origin: Lot #2, Alto Agrelo, Lujan de Cuyo Mendoza.
Vineyard Age: 40 years old
Harvest Date: March 2007

Vinification process:

Manually harvested in 18 kilogram plastic boxes. Fermented in stainless steel tanks at about 40°F during 15 days. Like all Finca La Anita White wines, it does not age in oak so the fruit character of the wine remains intact.

Tasting notes:

Floral aromas with a mineral character. Some citrus comes through as well. In the palate it is big with very good acidity and a long finish. Has some short term ageing potential. We recommend serving at 52°F and if possible, to decant it.



*San Francisco Wine Exchange 620 Folsom St., Suite 300, San Francisco, CA 94107
Phone: (415) 546-0484 • Fax: (415) 243-0636 • Website: www.sfwe.com*