

Finca La Anita Tonada Malbec 2009

Winemaker: Antonio Mas
Grape Origin: Finca La Anita, Lujan de Cuyo Mendoza.
Age of Vines: 25 years.
Harvest Date: March 2009

Vinification process:

Harvested manually at the Finca in 18 kilogram plastic boxes. Fermented in stainless steel tanks for a period of ten days at an average temperature of 75°F.

This wine is aged for six months in American oak barrels; medium plus toast.

Tasting notes:

Bright ruby red color with dark core. In the nose it presents notes of cherry and strawberry mixed with pepper and burnt toast. Very smooth yet robust in the palate with balanced acidity.

Good ageing potential.

A true representation of the varietal.



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