



· B O D E G A ·
ANIELLO
PATAGONIA ARGENTINA



ANIELLO SOIL

CORTE DE MALBEC



THE GRAPES FOR THIS RANGE COME FROM THREE DIFFERENT SOIL TYPES, IN OUR TWO ESTATES. CLAY, SAND AND GRAVEL ARE THE MAIN COMPONENTS OF EACH SOIL TYPE. WE MANAGE, PICK AND VINIFY EACH LOT INDEPENDENTLY, ACCORDING TO ITS SOIL, THEN WE BLEND THE COMPONENTS TO OBTAIN THE BEST COMBINATION OF MALBEC POSSIBLE.

LOCATION

Vineyard	Chacra 006 y Chacra 003, Mainque, Uper Rio Negro Valley
Soil Type	Block 1, Chacra 006 - Sand Block 12, Chacra 006 - Gravel Block 1, Chacra 003 - Clay - Vineyard planted in 1947
Latitude	39° South

WINEMAKING

Varietal composition: Malbec

Hand-harvested according to soil type in three different dates, independent vinification. Cold maceration followed by alcoholic fermentation in concrete vats, in a slow, temperature-controlled process, with selected yeast strains. Malolactic fermentation takes place in French oak barrels, some new, some second and some third use. The wine is age in barrels for 12 months.

ANALYTICAL INFORMATION

Alcohol: 14% - **Total Acidity:** 5,98 g/l - **Residual Sugar:** 2,15 g/l - **PH:** 3,82

TASTING NOTES

Attractive purple color Malbec, with aromas of currants, lavender and minerals. Pleasant mouthfeel, fine-grained tannins and a long, lingering finish.

REVIEWS

- 91 pts. - James Suckling (Aniello Soil Malbec 2014)**
- 92 pts. - Patricio Tapia (Aniello Soil Malbec 2014)**
- 91 pts.- James Suckling (Aniello Soil Malbec 2015)**
- 91 pts. - Tim Atkin MW (Aniello Soil Malbec 2015)**
- 92 pts. - Patricio Tapia (Aniello Soil Malbec 2016)**
- 92 pts.- James Suckling (Aniello Soil Malbec 2016)**

PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55

Winery: 450.000 liter capacity

Region: Río Negro - Patagonia

Country: Argentina