



· B O D E G A ·
ANIELLO
PATAGONIA ARGENTINA



ANIELLO SOIL

CORTE DE MERLOT



THE GRAPES FOR THIS RANGE COMES 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 MERLOT POSSIBLE FOR THAT PARTICULAR YEAR.

LOCATION

Vineyard	Chacra 006 y Chacra 003, Mainque, Uper Rio Negro Valley
Soil Type	Block 16, Chacra 006 - Sand Block 11, Chacra 006 - Gravel Block 3N, Chacra 003 - Clay
Latitude	39° South

WINEMAKING

Varietal composition: Merlot

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 indigenous yeast strains. Malolactic fermentation took 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:** 6,53 g/l - **Residual Sugar:** 2,12 g/l - **PH:** 3,76

TASTING NOTES

Attractive ruby red color Merlot, with aromas of currants, black olive and herbs. Pleasant mouthfeel, fine-grained tannins and a long, lingering finish.

REVIEWS

90 pts. - James Suckling (Aniello Soil Merlot 2014)

90 pts. - Tim Atkin MW (Aniello Soil Merlot 2015)

PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55

Winery: 450.000 liter capacity

Region: Río Negro - Patagonia

Country: Argentina

