



## PRODUCER PROFILE

Winemaker: Leo Borsi

Total hectares planted: 55

Winery: 450.000 liter capacity

Region: Río Negro - Patagonia

Country: Argentina



## ANIELLO RIVERSIDE ESTATE MERLOT

PRODUCED WITH GRAPES FROM OUR OWN VINEYARDS LOCATED IN MAINQUE, UPPER RIO NEGRO VALLEY, PATAGONIA ARGENTINA. MANUALLY HARVESTED IN SMALL BINS AT THE PERFECT TIME. 006 IS NAMED AFTER THE CADASTRAL NOMENCLATURE WHERE THE VINES ARE PLANTED.

## LOCATION

Vineyard	006 Estate, Mainqué, Upper Río Negro Valley
Soil Type	Block 16 - Sandy / Loamy Block 10 - Sandy / Stony - alluvial formation
Latitude	39° South

## WINEMAKING

Varietal composition: Merlot

The grapes are hand-harvested at our own estate in Mainque, Upper Rio Negro Valley, and then they go through a cold maceration for three days. Fermentation takes place in small concrete tanks in a slow, cool temperature-controlled process. We use both indigenous and selected yeasts. Malolactic fermentation also takes place in tanks. 30% of the wine is oak-aged for 12 months.

## ANALYTICAL INFORMATION

Alcohol: 13,5% - Total Acidity: 6,15 g/l - Residual Sugar: 2,31 g/l - PH: 3,77

## TASTING NOTES

Attractive ruby red color. Rich texture of black plums and blackcurrants, along with ripe tannins and minerality, reveal the complex character of this Merlot from Patagonia Argentina.

## REVIEWS

**91 pts. - James Suckling (Aniello 006 RSE Merlot 2014)**