

WINE NOTES

ANKE BLEND 2

Wine
Anke Blend 1, Winemaker's Special Blend

Brand
Santa Alicia

Vintage
2007

Valley
Maipo

Grape
Carménère 55% Petit Verdot 30% Shiraz 15%

Harvest
Hand picked in containers of 12-14 kg, and then changed to 450 kg bins.

Alcoholic Fermentation
Lasts between 7 to 10 days at temperatures between 26-29° C

Aging process in barrels
Twelve months in french oak

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Tasting Notes

Color

Bright and deep ruby red colour

Aroma

Complex with aromas of tobacco and spices accompany of berries aromas and balsamic notes

Palate

Elegant and persistent tannins, balanced acidity

Food Pairings

Serve at 16° to 18°C. Ideal with lamb, ribs and strong flavoured cheese

Cellaring Potential

Best during the first 4 to 10 years kept at 14-15°C



Brilliant spices

STRUCTURE

AROMAS

Tannins

BODY