

WINE NOTES

ANKE BLEND 3

Wine
Anke Blend 3, Winemakers special Blend.

Vintage
2007

Grape
Carménère 34% Cabernet Franc 33% and Cabernet Sauvignon 33%

Valley
Maipo

Harvest
Hand picked in 12-14 Kg. containers, then changed to 450 Kg. bins where the grapes are taken to the cellar

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

Aging Process in Barrels
Twelve months in French Oak (100%)

Aging Process in Bottle
Twelve Months

Tasting Notes

Color
Bright and deep ruby red colour

Aroma
Complex with aromas of chocolate, figs, spices, earthy notes and cloves

Palate
Elegant and persistent tannins, with a long finish, balanced

Food Pairings
Lamb, ribs and strong flavoured

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



Brilliant *spices* **STRUCTURE** *AROMAS* *Tannins* **BODY**