



· B O D E G A ·
ANIELLO
PATAGONIA ARGENTINA

TROUSSEAU

vino de parcela única

· viña 1932

ANIELLO OWNS A UNIQUE BLOCK OF 0.8 HECTARES OF THE FRENCH VARIETY TROUSSEAU, PLANTED BY ANONYMOUS HANDS BACK IN 1932. THIS MAKES A UNIQUE WINE, WITH GREAT ENERGY, A WINE OF REASON AND NATURE.

LOCATION

Vineyard Chacra 341, Mainque, Upper Rio Negro Valley
Soil Type Historic Block 1W, Chacra 341 - Clay

Latitude 39° South

WINEMAKING

Varietal composition: Trousseau

Hand-harvested, alcoholic fermentation took place in small bins with indigenous yeasts, followed by malolactic fermentation in used French oak barrels. After fermentation, the wine was racked into egg shaped concrete vats for maturing and fining, until bottling at the property.

ANALYTICAL INFORMATION

Alcohol: 13,5% - **Total Acidity:** 6,69 g/l - **Residual Sugar:** 1,98 g/l - **PH:** 3,67

TASTING NOTES

Pale ruby red color, with aromas of red fruits, orange peel and earthy undertones. Good weight with fine-grain tannins, and a long, fresh finish.

SERVING SUGGESTIOS

Open at least one hour before drinking, preferably use decanter.
Serving temperature: 15°C

REVIEWS

91 pts. - James Suckling

95 pts. - James Suckling (Aniello Trousseau Viña 1932, 2014)

95 pts. - Tim Atkin MW (Aniello Trousseau Viña 1932, 2015)
Argentine Report 2017.

93 pts. - Patricio Tapia (Aniello Trousseau Viña 1932, 2015),
Descorchados 2017, El Elegido de Rio Negro.

91 pts. - The Wine Advocate (Aniello Trousseau Viña 1932, 2015)

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Descorchados 2018,



PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55

Winery: 450.000 liter capacity

Region: Río Negro - Patagonia

Country: Argentina

