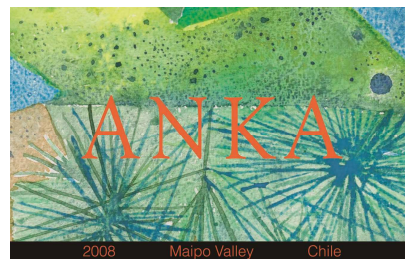


# ANKA 2008



<b>Producer</b>	Viña Pargua Ltd.
<b>Name,</b>	Anka Pargua 2008 (meaning "full moon's belly" in the native Mapuche language)
<b>Variety</b>	57% Cabernet Sauvignon 16% Merlot 15% Cabernet Franc, 7% Carmenère, 4% Syrah , 1% petit verdot.,
<b>Origin</b>	Maipo Valley, Huelquen
<b>Aging process</b>	French oak 12 months, then in bottle for 6 months
<b>Production</b>	5.500 cases
<b>Winemaker</b>	Jean Pascal Lacaze

## VINEYARD:

<b>Age of vines</b>	16 years
<b>Size</b>	22 ha
<b>Soil type</b>	sandy, silty soil
<b>Climate</b>	Mediterranean
<b>Harvest</b>	April 2008

## ANALYSIS:

<b>Alcohol</b>	14 % vol.
<b>pH</b>	3, 69
<b>Total acidity</b>	2.64 gr. /l (expressed in sulphuric acid)
<b>Residual sugar</b>	4.1 g/l (expressed in dextrose)

## TASTING NOTES:

**COLOR:** Purple garnet

**NOSE:** A generous outline, it presents dried fruits as walnuts as well as blueberries and candied cherries. Dried earth and slightly sweet spices fuses with elegant leather notes above a background of jammy black berries. From its origin, slight underbrush notes appear and toasted bread crust is added by the barrel ageing. Crystallized fruit, marzipan touches, flower and rosemary hints join to complexity.

**PALATE:** Medium spherical body and concentration with integrated textured tannins. The global balance is based in the generosity of the ripeness that is backed up by a soft structure. The substance is juicy all along the mouth, finishing with dried fruits, spices, underbrush notes and stewed fruit.

**AGING POTENTIAL** 6 years

Enjoy discovering our wines