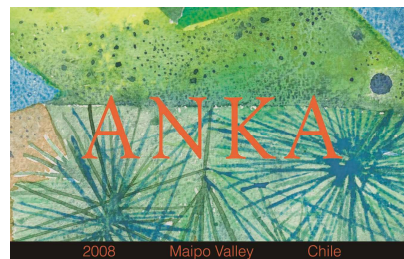


ANKA 200;



Producer	Viña Pargua Ltd.
Name,	Anka Pargua 2009 (meaning "full moon's belly" in the native Mapuche language)
Variety	59% Cabernet Sauvignon 10% Merlot 15% Cabernet Franc, 15% Carmenère, 1% Petit Verdot.
Origin	Maipo Valley, Huelquen
Aging process	French oak 12 months, then in bottle for 6 months
Production	2500 cases
Winemaker	Jean Pascal Lacaze

VINEYARD:

Age of vines	18 years
Size	22 ha
Soil type	sandy, silty soil
Climate	Mediterranean
Harvest	April 2009

ANALYSIS:

Alcohol	14 % vol.
pH	3,69
Total acidity	2.64 gr. /l (expressed in sulphuric acid)
Residual sugar	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