

ANKA 2010

VARIETALS

Cabernet Sauvignon: 62%

Merlot: 13%

Carménere: 10%

Cabernet Franc: 12%

Syrah: 3%

HARVEST

Season characterized by drops in temperature in comparison to the condition of the previous year. The occurrence of some spring freezes compounded by a cooler summer produces a delay in ripening with a slow phenolic ripening : wines especially apt for storage.

Vinification was traditional, as with all Pargua vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lots personality in order to keep the tipicity of the Pargua sense of place.

For the 2010 vintage Anka aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from center, Troneais and Nievre. Soft fining with egg whites and very light filtration finish the process.

TOTAL PRODUCTION

49.085 750 ml. bottles

ANALYSIS

Alcohol: 13.2% vol.

Ph: 3.62

Total Acidity: 4.76 g/l

Residual Sugar: 2.6 g/l

TASTING NOTES

Red ruby garnet, deep and brilliant, Anka 2010 slowly offers its nose. First with some organic and meaty tones, everything rises then: plums and blackcurrants enhanced by balsamic and dried herb notes.

Some sweet floral hints are also added with spicy peppery accents.

The mouth gives a lot of roundness with a velvety texture and also a totally fused structure of fine tannins. Lush but not heavy, the wine ends with a charming finish made of autumnal tones, meaty notes and spicy hints.

AGING POTENTIAL

Drink 2014 - 2020