

PARGUA

VIÑA PARGUA

Anka 2011

VARIETALS

Cabernet Sauvignon 75%

Cabernet Franc 11%

Petit Verdot 2%

Merlot 5%

Carmenere 4%

Syrah 3%

ANALYSIS

Alcohol 14.4% vol.

Ph 3.71

Total Acidity 3.22 g/l.

Residual Sugar 3.17 g/l.

AGING POTENTIAL

Drink 2015 - 2021

TOTAL PRODUCTION

35.560 (750 ml. bottles)

HARVEST

Dry season, with an especially cold winter and spring, which delays the phenological cycle by approximately 15 days and slows the ripening. In general terms there is lower production but good quality, elegant tannins, aromatic and fresh wines with a good acidity. 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 lot's personality in order to keep the tipicity of the Pargua sense of place. For the 2011 vintage Anka aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from center, Troncais and Nievre. Soft fining with egg whites and very light filtration finish the process.

TASTING NOTES

Dressed in a deep garnet with slight evolution shades, the 2011 is already complex and harmonious: The classical underbrush and organic tones are here, melted with cigar box, leather, noble oak and spices. Fruits are still very present, with candied black currants and red berries. Then, hints of dried flowers and cherry liquor give the final touch. The mouth is also all about harmony and balance. Smooth and wide, but graceful and elegant in the same time, it offers a velvety texture overwhelming the palate all the long. The fully integrated structure of fine tannins gives the necessary deepness and lead to a generous finish made of wild ripe berries, oriental spices and floral tones.

