

PARGUA

VIÑA PARGUA

Anka 2012



VARIETALS

Cabernet Sauvignon 60%

Cabernet Franc 16%

Merlot 10%

Carmenere 7%

Syrah 5%

Petit Verdot 2%

ANALYSIS

Alcohol 14,0% vol.

Ph 3.78

Total Acidity 4.14 g/l.

Residual Sugar 3.79 g/l.

TOTAL PRODUCTION

35.560 (750 ml. bottles)

AGING POTENTIAL

Drink 2016 - 2022



HARVEST

Season characterized by a hot and dry summer, registering high temperature especially in the month of march, which bumps up the harvest to maintain good acidity and freshness into the wines, especially apt for storage. Harvest started quite late to compare with other vintages; on early April with the merlot, end of April with Cabernet Sauvignon and Cabernet Franc, to finish on the 10th May with Petit Verdot. Vinification was traditional, as with all the Anka vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lot personality in order to keep the typicality and sense of place of the Maipo Valley. For the 2012 vintage, Anka aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from center, Troncais and Nievre.

TASTING NOTES

Deep and brilliant garnet, the 2012 is elegant and complex in the same time. The nose shows an attractive fan of dried herbs, leather and amber. Candied notes of plums, figs and cherries are fused in earthy tones, noble wood and oriental spices. The mouth is round and juicy, expressing a lot of generosity. Wide but well balanced by an integrated frame of small tannins, the texture moves without any overweight until a spicy finish of ripe fruits and spicy tones of underbrush.