



· B O D E G A ·
ANIELLO
PATAGONIA ARGENTINA



ANIELLO
RIVERSIDE ESTATE
CHARDONNAY



PRODUCED WITH GRAPES FROM OUR OWN VINEYARDS LOCATED IN MAINQUE, UPPER RIO NEGRO VALLEY, PATAGONIA ARGENTINA. MANUALLY HARVESTED IN SMALL BINS AT THE PERFECT TIME. 006 IS NAMED AFTER THE CADASTRAL NOMENCLATURE WHERE THE VINES ARE PLANTED.

LOCATION

Vineyard	006 Estate, Mainqué, Upper Río Negro Valley
Soil Type	Block 7 - Sand Block 14 - Gravel
Latitude	39° South

WINEMAKING

Varietal composition: Chardonnay

The grapes are hand-harvested at our own estate in Mainque, Upper Rio Negro Valley. We pressed them and the must is racked in a stainless-steel tank for clarification. Then the wines goes under alcoholic fermentation in concrete vats, in a long, low temperature process. Only a 7% of the wine is fermented in used French oak barrels, and goes through malolactic fermentation.

ANALYTICAL INFORMATION

Alcohol: 14% - **Total Acidity:** 6,87 g/l - **Residual Sugar:** 2,15 g/l - **PH:** 3,57

TASTING NOTES

Light bright yellow color, with green apple, white peach and citrus notes. The wine is lean and crispy, with mineral hints. Medium body, and a fresh, dry finish.

REVIEWS

91 pts. - Tim Atkin (Aniello 006 RSE Chardonnay 2015)
The Argentina Report, 2017

92 pts. - Tim Atkin (Aniello 006 RSE Chardonnay 2019)
The Argentina Report, 2020

92 pts. - James Suckling (Aniello 006 RSE Malbec 2019)

PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55

Winery: 450.000 liter capacity

Region: Río Negro - Patagonia

Country: Argentina