



· B O D E G A ·
ANIELLO
PATAGONIA ARGENTINA



PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55has

Winery: 450.000 liter capacity

Region: Río Negro - Patagonia

Country: Argentina



ANIELLO
RIVERSIDE ESTATE
MALBEC

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 1 - Sandy / Loamy
Block 12 - Sandy / Stony - alluvial formation

Latitude 39° South

WINEMAKING

Varietal composition: Malbec

The grapes are hand-harvested at our own estate in Mainque, Upper Rio Negro Valley, and then they go through a cold maceration for three days. Fermentation takes place in small concrete tanks in a slow, cool temperature-controlled process. We use both indigenous and selected yeasts. Malolactic fermentation also takes place in tanks. 30% of the wine is oak-aged for 12 months.

ANALYTICAL INFORMATION

Alcohol: 14% - **Total Acidity:** 6,07 g/l - **Residual Sugar:** 3,26 g/l - **PH:** 3,70

TASTING NOTES

Attractive deep purple color, with lovely aromas of black cherries, lavender and earthy minerals. Ripe tannins and enhanced minerality give this wine a beautiful structure and finish.

REVIEWS

90 pts. - The Wine Advocate (Aniello 006 RSE Malbec 2014)

91 pts. - James Suckling (Aniello 006 RSE Malbec 2015)

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

90 pts. - Tim Atkin (Aniello 006 RSE Malbec 2019)

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