



Argentina



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| WINERY | Bodega Aniello |
| WINE | '006' Riverside Estate Malbec |
| COUNTRY | Argentina |
| REGION | Upper Rio Negro Valley, Patagonia |
| VARIETAL | 100% Malbec |
| LOCATION OF VINEYARDS | Mainque', 006 Estate (Latitude 39 degrees South) |
| ALTITUDE | 350mt asl |
| SOIL | Block 1 is sandy-loamy Block 12 is sandy-stony of alluvial formation |
| TYPE OF FARMING | Sustainable |
| VINIFICATION | Grapes are harvested by hand then they go through a cold maceration for three days. Fermentation takes place in small concrete tanks in a slow, temperature-controlled process. Both indigenous and selected yeasts are used. Malolactic fermentation also takes place in tanks. |
| AGING | 30% of the wine is aged in used oak for 12 months. |
| ALCOHOL CONTENT | 13.5% |
| OENOLOGIST | Federico Moreira |
| NOTES | The image on the label depicts all of the elements of the varied alluvial-type soils that characterize the vineyard: sandy/loamy soil types alternating with stone-dominated areas are harvested and processed separately resulting in wines with different characteristics then blended to complement one another. |

TASTING NOTES

006 Malbec is made with 100% estate-owned, sustainably-farmed grapes. A fruit-driven and fresh version of Malbec fermented in cement vats and matured in used barrels. 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. Malbec will pair beautifully with all sorts of meat dishes, wether roasted or grilled, or traditional empanadas.

ABOUT THE WINERY

Bodega Aniello is a young project started in 2010 when a first property was purchased: approx 30ha of an existing vineyard planted back in 1998 in the Mainque district of the Upper Rio Negro Valley, at 39 degrees South Latitude and 350mt above sea level. The property and the deriving line of wines are called '006' from the cadastral nomenclature of the estate and it is one of the few vineyards in Argentina (if not the only) located next to an actual flowing river. The first commercial vintage was 2013. The 006 wines are fresh and only see partial oak aging in old barrels. More recently, another 20ha estate was bought, along with an old winery, originally built in 1927, which is currently being refurbished. The estate also has 1ha of old vineyards planted back in 1932, 4 ha planted in 1947, all of a masale selection of pre-phylloxera Malbec and some Trousseau. These vines are used for the top wines which are currently not being imported.

www.bodegaaniello.com.ar