

# WINE NOTES

## ANKE BLEND 2

Wine  
Anke Blend 1, Winemaker's Special Blend

Brand  
Santa Alicia

Vintage  
2007

Valley  
Maipo

Grape  
Carménère 55% Petit Verdot 30% Shiraz 15%

Harvest  
Hand picked in containers of 12-14 kg, and then changed to 450 kg bins.

Alcoholic Fermentation  
Lasts between 7 to 10 days at temperatures between 26-29° C

Aging process in barrels  
Twelve months in french oak

Aging process in bottles  
Twelve months

Tasting Notes

Color

Bright and deep ruby red colour

Aroma

Complex with aromas of tobacco and spices accompany of berries aromas and balsamic notes

Palate

Elegant and persistent tannins, balanced acidity

Food Pairings

Serve at 16° to 18°C. Ideal with lamb, ribs and strong flavoured cheese

Cellaring Potential

Best during the first 4 to 10 years kept at 14-15°C



*Brilliant spices* STRUCTURE AROMAS *Tannins* BODY