

ONA

Special Reserve



ANDES BLEND 2016

- **Apellation** : Cachapoal Valley
- **Composition** : 50% Syrah, 15% Carmenere, 35% Cabernet Sauvignon.
- **Alcohol** : 14% vol.
- **pH** : 3,53
- **Residual Sugar** : 3,44 g/l
- **Total Acidity** : 5,36 g/l

SOIL

Two of Viña Anakena's and its wine cellar are located in the Cachapoal Valley. The Anakena Vineyard is at the foothills of the Andes Mountains, and the Las Cabras Vineyard is in the mid-section of the valley, where the temperatures are warmer. The Anakena Vineyard has deep loam to clay-loam soils with excellent drainage. The Las Cabras Vineyard has sandy-loam soils on steep hillsides with slopes of varying degrees.

CLIMATE

The Cachapoal Valley is known for its Mediterranean climate with cold winters and an average precipitation of 520 mm, which primarily falls during the winter months. The summers present moderately high temperatures of 30°C (86°F) during the day and 9° C (48.2°F) at night, which enables the grapes to ripen slowly. Due to the absence of rainfall during the ripening period, the grapes are picked under optimal conditions. During the growing season the Anakena Vineyard has a heat summation of 1,436 Degree Days, while the Las Cabras Vineyard's heat summation is 1,519 DD, which is ideal for high-quality Carmenere.

HARVEST

Lower temperatures in spring and higher than average rainfall during harvest, resulted in an early start to this very challenging vintage. As an early harvest, the conditions gave us overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKER NOTES

This blend makes its first impression with its beautiful deep violet color. The nose presents notes of fresh plum and dark chocolate that meld harmoniously with spice aromas. The palate offers well-rounded tannins against a superb backdrop that comes with oak aging and ends with a persistent and complex finish. Ideal with different types of meats.

FOOD PAIRINGS

Ideal with beef short ribs and pork loin, also strong cheeses such as grana padano, manchego and cheddar. Best enjoyed at 16°C.