

ANA KENA TODAY

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We released our new 2014 Sauvignon Blancs worldwide in September with the TAMA Vineyard Selection, ENCO Reserve, and Anakena Varietal lines.

Viña Anakena Presents

2014 SAUVIGNON BLANCS

Thanks to our focus on and search for greater quality in crafting fine wine, our cool-climate wines from the Leyda Valley—where our Las Brisas vineyard is located just 8 km (5 mi) from the Pacific Ocean—present freshness, great varietal expression, tropical notes, and an attractive minerality.

The natural conditions in the Leyda Valley are very similar to those of the renowned Marlborough region, and we have defined our objective as offering wines that are superior to our competition with a special focus on the wines in our ENCO and TAMA lines.

ENCO Sauvignon Blanc promises to exceed consumer expectations. This unoaked wine is loaded with tropical fruit and is ideal for sipping on its own.

TAMA Vineyard Selection Sauvignon Blanc is a more complex wine, and 8% of the final blend was aged in oak barrels for 3 months, making it ideal with fresh dishes and food.



Gavin Taylor, Winemaker: “The cool climate of Leyda always gives the best for the white varieties. It was ready for harvest earlier than in 2013, and we started bringing in Sauvignon blanc during the second week of March in order to conserve the typical fresh character and crisp, saline acidity of this variety. As we continued harvesting for a few weeks and the grape maturity advanced, the latter wines showed more tropical aromas, giving us different stylistic components in order to make more complex blends”.



VARIETAL
Sauvignon Blanc 2014

This intense and vibrant Sauvignon Blanc presents notes of white peach, pineapple, and citrus on the nose. The fresh palate ends with a pleasing finish.

Delicious as an aperitif or with white meats, shellfish, and salads.



ENCO
Sauvignon Blanc 2014

Very light greenish-yellow in color. The spectrum of aromas ranges from green chili, citrus, and fresh-cut grass to tropical fruits such as passion fruit.

The same fruits are echoed on the palate of this Sauvignon Blanc, along with a mineral, almost salty sensation. Its vibrant acidity lingers on its long, fresh finish.

This Sauvignon Blanc is ideal to have with carpaccio, Serrano ham or oysters.



TAMA
Sauvignon Blanc 2014

Light greenish-yellow in color, this Sauvignon Blanc displays a complex blend of aromas including lemon grass, bitter lime zest, green apples, peaches, and sweet tropical fruits such as guavas and passion fruit, along with herbal notes of chili pepper and a touch of smoke.

It has good weight and intensity on the palate and is accentuated by the small portion of the wine that was fermented in French oak for the 2014 vintage. The limes and tropical fruits are supported by well-balanced acidity.

Ideal with sea bass ceviche, sashimi or paulista fried shrimp.



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