

ANAKENATODAY

ROOTS OF THE ANDES | www.anakenawines.cl

ONA WHITE BLEND 2013 Keeps its status as one of a kind



Gold Medal

A new edition of the Six Nations Wine Challenge took over in Australia. More than 600 wines from Australia, New Zealand, South Africa, USA, Argentina, and Chile participated in this event held in Sydney. Anakena earned a Gold Medal with the ONA Special Reserve White Blend 2013.

The current Chairman Mr. Eduardo Brethauer of Chile commented: "The Six Nations Wine Challenge is an open window that shows the excitement of a viticulture that is always moving forward, discovering new spots, innovating with varieties, experimenting with styles, reflecting the tradition and bright future of the New World scene".



The new vintage of the ONA WHITE BLEND 2014 is ready!

Las Brisas Vineyard, Leyda Valley

Appellation: *Leyda Valley*

Composition: *44% Riesling, 41% Chardonnay,
15% Viognier*

Alcohol: *13% vol.*

pH: *3,12*

Residual Sugar: *2,54 g/l*

Total Acidity: *7,19 g/l*

Barrel Ageing: *9 months (Chardonnay only)*

Bottling Date: *13 - 05 - 2015*

Cases Produced: *1.158*

SOIL

Las Brisas Vineyard is located 100 m above sea level and just 10 km from the Pacific Ocean. This terroir is wonderful for cool-climate varieties such as Riesling and Chardonnay. The soil is loam to clay-loam at depth, which allows greater moisture retention than in other vineyards.

CLIMATE

The coastal Mediterranean climate features an average precipitation of 400 mm during the winter months of June through August. The summers present moderate average temperatures of 24°C (75.2° F) during the day and 7°C (44.3° F) at night, with a significant oceanic influence that allows the grapes to ripen slowly. Unlike other valleys in Chile, this sector is free of the frosts that can have a serious impact on this type of varieties.

HARVEST

The 2013 – 2014 growth season was a challenging one, with cooler temperatures and rain during spring delaying the normal vegetative growing cycle of the vines by as much as two weeks in the Las Brisas Vineyard in Leyda Valley. Careful planning and scheduling of picking was very important, so as to ensure the best possible performance both in the vineyards and in the winery, while all the time pushing for maximum quality.

WINEMAKER NOTES

This elegant and complex blend of Viognier, Riesling, and Chardonnay exhibits an attractive straw-yellow color. It has extraordinary aromatic intensity, with floral and peach aromas that come from the Viognier, mineral notes from the Riesling, and tropical fragrances from the Chardonnay, thanks to the malolactic fermentation, which combine to create a wonderful harmony on the palate. This is a refreshing and well-balanced wine with crisp acidity and a persistent finish.

FOOD PAIRINGS

Ideal and versatile wine for fresh recipes (sashimi or tiradito) or with more complex fish, as well as salads and rice dishes.

AKENA
CHILE
ONA
WHITE BLEND
Special Reserve
RIESLING
CHARDONNAY
VIOGNIER
LEYDA VALLEY