

ANA KENA TODAY

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DESCORCHADOS 2018: QUALITY PUT TO THE TEST

Once again Anakena wines have obtained excellent scores in the Descorchados wine guide.

After tasting our wines with Patricio Tapia, our winemaker Cristián Pino commented, "We at Viña Anakena strive for the highest quality, and our objective is to offer wines that reflect all of the potential of Chile's different terroirs from the ocean to the mountains as a result of the work done by the entire Anakena team."



THE AWARDED WINES

TAMA MERLOT 2015



WINEMAKER NOTES

This intense ruby - red wine with violet highlights expresses red and black fruits on the nose along with a delicate touch of sweet spice, clove, and caramel.

FOOD PAIRINGS

Ideal with red meats and fish. Best enjoyed at 16°C.

TAMA CABERNET SAUVIGNON 2015



WINEMAKER NOTES

This expressive and complex Cabernet Sauvignon is very elegant on the nose, with notes of truffles, black currant, dark chocolate, and coffee. Generous on the palate, with round tannins and tremendous persistence.

FOOD PAIRINGS

WINEMAKER NOTES

Our intensely - colored Syrah presents aromas of blackberries that mingle with notes of almonds and vanilla. The palate shows silky ripe tannins complemented by sweet spices that come from oak aging.

FOOD PAIRINGS

A wine with many food-pairing options, including lean lamb, beef, pork and duck. Best enjoyed at 16°C.

WINEMAKER NOTES

Dark ruby red in color, this blend shows blackberries, cherries and spice on the nose, with hints of vanilla and smokiness. The tannins are long and smooth, with good weight and fruit on the palate. 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.

ONA SYRAH 2015



ONA RED BLEND 2015



ALWA RED BLEND 2013



WINEMAKER NOTES

The wine is elegantly layered and is incredibly appealing with its silky and refined tannins, supporting a delicious texture and prolonged by a lingering finish. This wine combines great structure and elegance, providing great pleasure for many years to come.

FOOD PAIRINGS

Slow-cooked lean red meats or game. Also hearty fowl, such as duck confit or goose. Best enjoyed at 16°C.

DESCORCHADOS WINE GUIDE by Patricio Tapia

The Descorchados wine guide offers the most complete overview of Chilean wines, selected by tasting more than 1,800 wines from 200 wineries.

Descorchados also produces guides to wines from Argentina, Uruguay, and Brazil and is distributed in Latin America, the United States, Canada and China.



About Patricio Tapia

Author Patricio Tapia is a journalist and wine writer known for his Descorchados wine guides and other books, as a columnist in for international wine magazines, and as a judge in international tasting events and competitions.

