

# ANAKENA TODAY

ROOTS OF THE ANDES [www.anakenawines.cl](http://www.anakenawines.cl)



## EXCELLENT SCORES OF ANAKENA AT TIM ATKIN MW REPORT

Tim Atkin MW, the respected British wine critic, launched his last regional report on Chilean wines, six years after his previous visit, and during an intense three-week period of tasting, chatting and visiting, during which Tim saw a very different landscape. Tim's report has 730 wines from 131 wineries, throughout Chile.



# THE AWARDED WINES



## ONA ANDES BLEND 2016

### 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.



## ONA COASTAL BLEND 2017

### WINEMAKER NOTES

Cherry red color with great intensity. The nose presents aromas of fresh red fruit, cherry and maqui, with nuances of wood and flowers. In the mouth it is a wine of great volume and freshness, given by its natural acidity and soft tannins.

### FOOD PAIRINGS

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



## TAMA SAUVIGNON BLANC 2018

### WINEMAKER NOTES

A lively, vibrant, greenish-yellow in color, this complex and elegant Sauvignon Blanc features notes of lime and passion fruit over a layer of delicate minerality. Fresh and intense, with a lingering finish.

### FOOD PAIRINGS

Ideal with ceviche, oysters, and salads. Best enjoyed at 14°C.



## ALWA PREMIUM BLEND 2015

### WINEMAKER NOTES

Intense ruby red with a violet hue. Elegant on the nose, with aromas of ripe red fruits, blackcurrants, and toffee as well as notes of evolution that lend a unique complexity. The palate shows its tremendous structure and silkiness and reaches a perfect balance between ripeness and freshness with delicate persistence showing the best expression of the soul of Anakena.

### FOOD PAIRINGS

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



## Who is Tim Atkin?

Tim Atkin is an award-winning wine writer and Master of Wine with 33 years' experience. He writes for a number of publications, including Harpers, Decanter, The World of Fine Wine, Gourmet Traveller Wine, The Drinks Business and Imbibe and he is one of the Three Wine Men. He is a co-chairman of the International Wine Challenge, the world's most rigorously judged blind tasting competition, and have won over 30 awards for his journalism and photography.