



ANUN

ECHAR RAICES

ICON RED BLEND

v. 2017

Composition: 45% Carmenere , 30% Syrah, 10% Cabernet Sauvignon, 15% Petit Verdot.

D.O.: Colchagua Valley.

Alcohol: 14,5% GL.

Vineyards

Vineyards: Every grape was carefully selected from the best blocks of our vineyards. All the grapes comes from the best blocks in Colchagua Valley, one of the most important and well recognize valleys in Chile. The blocks were planted in 1998 in la Robleria. It is characterized by their low yield of 5000 kilos per hectare. When the plant is old enough it reaches their maximum equilibrium of the grape in terms of color, sweetness, and acidity.

Harvest: The grapes were harvested between the mid of April. 2017 harvest had higher temperatures due to climate change a. The ripening was faster than usual but it doesn't affect the grape aromas and flavors. The timing varies depending on the variety and the perfect balanced between the fruit and tannins maturation. All the grapes were picked by hand in small cases.

Wine

Winemaking: We do a carefully hand selection and then comes the destemmed before we filled the tank. The cold maceration takes few days to extract all the aromas and flavors. The fermentation takes about a week in a controlled-temperature process trying to keep the yeast healthy and oxygenated. After the alcoholic fermentation takes place the malolactic fermentation. When all of this is ready, we put the wine for 24 months in new French oak barrels.

Ageing: 24 months in French oak barrels. The wine is aged for 12 months in the bottle in order to reach its maximum potential.

Ageing Potential: This blend has a high aging potential. It can aged in the bottle for 20 years.

Winemaker's Notes

This is the perfect expression of our passion and love for wines and viticulture. It is the faithfully reflect of the flavors that we can find in the old vines. Deep red color, violet hints, with garnish hints due to the aging in French oak barrels. In the nose is expressive and gently, the berries and vanilla fill the glass leaving some space to the chocolate and tobacco. In The mouth is elegant and intense, the fruits are in a perfect balance with the oak and the tannins give you the right support and structure. Persistent with a silky end. The big percentage of Carmenere provides spicy notes to the blend, Cabernet Sauvignon gives structure , Syrah and Petit Verdot contributes to the elegance and volume to the blend.

Food Pairing

Red grilled meats, mature cheeses, and charcuterie.





About The Winemaker

Deborah Witting is one of the most talented winemakers in Chile. She studied in the best wine school in Chile, the Pontifical Catholic University. After her studies, she made a master's degree in Winemaking and Viticulture in the Polytechnic University of Madrid, Spain. She has a vast experience in winemaking and harvesting in different wine regions of Bordeaux, Bourgogne, Alsace, Languedoc-Rosellon and Zaragoza. She also worked in important wineries in Chile such as Concha y Toro and San Pedro Tarapaca. Her successful career in Anun Wines allow the company to win several medals as IWSC, IWC, Decanter, and Concours Mondial de Bruxelles, among others.

AWARDS:



- JAMES SUCKLING 93 PUNTOS



- TIM ATKIN 93 POINTS (2022 REPORT)



- CONCOURS MONDIAL BRUXELLES (D'ARGENT SILVER 2021)



- DWWA (2022 SILVER)
