

LUNA

DE FINCA LA ANITA

Luna Malbec

2022

AREA Agrelo, Luján de Cuyo and Maipú.

SOIL

The vineyards are planted on alluvial soils that vary according to their origin and location. In Agrelo, soils are deep and heterogeneous, characterized by a mixture of clay, silt, sand, and pebbles. In Luján de Cuyo and Maipú, soils are thin and immature (Entisols and Aridisols), with low organic matter content and textures ranging from sandy loam to silty and clayey, often accompanied by gravel and stony subsoils.

**FERMENTATION
AND AGING**

The grapes are harvested in March. After destemming, fermentation takes place in stainless-steel tanks and concrete vats with selected yeasts at 22–24°C. The wine remains in contact with the skins for 15 days, followed by racking and pressing. Ageing is carried out with 80% of the wine in stainless-steel tanks and concrete vats, while 20% of the blend is aged in second- and third-use French and American oak barrels of 225 litres.

PAIRING

It is a fantastic, complex, and juicy wine. It pairs beautifully with grilled red meats such as ribeye and tomahawk steak, roast lamb, hearty stews, and pasta with Bolognese sauce. It also complements mature cheeses such as white Cheddar and Gouda.



Creating Wine Legends

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