

# ANKO MALBEC FLOR DE CARDON

**Description:** We strive to achieve a *terroir*-driven Malbec from Estancia Los Cardones, Salta - a complex wine with concentrated fruit and mineral flavors.

**S.R.P.:** \$29

**Total Production:** 1,000 cases

**UPC:** 859481003075



**Winemakers & Co-Owners:** Alejandro Sejanovich and Jeff Mausbach

**Producer & Co-Owner:** Saavedra Azcona family

**Estate Vineyard:** Estancia Los Cardones, Salta

**Soil:** Due to its location high on the eastern slopes, the soil profile of Estancia Los Cardones is unique in Salta – a very shallow, very rocky soil with abundant splintered shale on the surface. The little soil that is present is full of crushed mica. For the Flor de Cardon Malbec we select those lots in the vineyards with the highest content of rocky surface stones – a profile which causes much lower yields of Malbec fruit with exceptional concentration. These stony patches also lend a mineral texture to the wine and a finely grained tannin structure.

**Varietal:** 100% Malbec

**Average Vineyard Altitude:** 5,700 feet

**Fermentation:** Gentle de-stemming, 10 day cold maceration at 7° C. Natural yeast fermentation at max. temp of 18° C for 18 days. Extensive cap management of pumping overs, punching downs and delestage for the first 12 days. 100% malo-lactic fermentation.

**Aging:** 12 months in French oak barrels, 20% new

**Alcohol:** 13.9

**Acidity:** pH of 3.73; TA of 5.67 g/L

## **YOUR TASTING NOTES:**

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