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Argentine Viticulture

With a total of 511,512 acres of vineyards, the winegrowing region of Argentina is located on the Western edge of the country, at the foot of the Andes mountain range. It extends 1,500 miles in length, from 42° S to 22° S.

The altitudes in this region range from 1,500 feet to over 6,000 feet above sea level.

Located in arid regions, annual precipitation varies from 6" to 16", which makes irrigation an integral facet of viticulture.



Estancia Los Cardones A Unique Terroir

Estancia Los Cardones is a lone vineyard appellation located high on the eastern slopes of the Valle de Calchaquis.

The soil profile is very rocky, with abundant splintered shale surface stones with crushed mica, lending savory minerality to the wines.

An elevation of 5,900' leads to very intense sunlight, producing concentrated, thick skinned Malbec.

Cold mountain nights ensure excellent natural acid retention, imparting freshness, elegance and balance.



Estancia Los Cardones

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ANKO Torrontés



Varietals:	100% Torrontes
Fermentation: hour	Gentle whole cluster pressing followed by 8 cold maceration at 8° C. Natural yeast fermentation and max. temp. of 23° C. Total fermentation time of 14 days. No malolactic fermentation.
Oak Aging:	No oak aging.
Alcohol:	13.5%
pH:	3,55
Total Acid:	6,05

This soil profile lends a distinct salty minerality to the Torrontes fruit. The grapes are harvested early in order to showcase their distinct jasmine floral aromas and citrus fruit profile. Natural acidity lends a bright, clean finish.

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ANKO Malbec

Varietals: 100% Malbec

Fermentation: Gentle destemming, 7 day cold maceration at 10° C. Natural yeast fermentation at max. temp of 20° C for 13 days. Extensive cap management of pumping overs, punching downs and delestage for the first 8 days. 100% malolactic fermentation.

Oak Aging: 6 months in French oak 7% new.

Alcohol: 13.9%

pH: 3,75

Total Acid: 5,7

This soil profile lends a distinct salty minerality to the Malbec fruit. This Malbec shows a dark forest berry fruit profile with delicate aromas of crushed violets. The stony soils lend a marked minerality to the wine's long, yet fresh finish.

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ANKO Flor de Cardon Malbec



Varietals: 100% Malbec

Fermentation: Gentle destemming, 10 day cold maceration at 7° C. Natural yeast fermentation at max. temp of 18° C for 18 days. Extensive cap management of pump overs, punch downs and delestage for the first 12 days. 100% mal-lactic fermentation.

Oak Aging: 12 months in French oak, 20% new.

Alcohol: 13.9%

pH: 3,73

Total Acid: 5,67

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.



SALTA & ANKO - A Review



➤ Salta is a boutique wine region in the far northwestern corner of Argentina.

➤ Estancia Los Cardones has an extreme altitude of almost 6,000' elevation producing very intense sunshine for highly concentrated, thick skinned Malbec.

➤ Stony, splintered shale soils with crushed mica produce a savory minerality.

➤ Cool mountain nights lend freshness, elegance & balance.

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