

VINTAGE 2019

WINEMAKER Diana Bellincioni, Alejandro "Colo" Sejanovich & Jeff Mausbach

WINERY Anko

VINEYARDS Estancia Los Cardones, Salta

VARIETAL 100% Malbec

AVG. VINEYARD ALTITUDE 5,700 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12 months in French oak barrels, 20% new

ALCOHOL 13.9%

TOTAL PRODUCTION 1,000 Cases

RESIDUAL SUGAR 0.18%

ACIDITY TA of 5.67 g/L, pH of 3.73

PACK SIZE 12/750

UPC 859481003075

ESTANCIA LOS CARDONES - SALTA



MALBEC FLOR DE CARDÓN 2019

VINTAGE NOTES

WINERY INFORMATION: In this rugged, mountainous desert, an "Anko," or high altitude oasis, was treasured as a precious sanctuary, protection from the harsh elements of nature. Wine Enthusiast quoted

Anko winemaker Jeff Mausbach as follows: "Salta is a land of extremes—extreme beauty, extreme altitude, extreme sunlight. These extremes make for a singular expression of Malbec—powerful, structured wines with a savory minerality that is very different from other regions in Argentina."

LABEL NOTES: Anko means "high water" in the native Indian language of Salta, located in the northwest corner of Argentina. Our estate vineyards in Estancia Los Cardones, named for the area's majestic cacti which can grow as tall as 30 feet, are indeed an oasis amid the surrounding jagged landscape.

FERMENTATION: Micro-fermentation in 500kg harvest bins. Gentle destemming; 10 day cold maceration at 7°C. Natural yeast fermentation at max temperature of 18°C for 18 days. Extensive cap management of pump overs, punch downs and delestage for the first 12 days. 100% malolactic fermentation.

COLOR: Dark ruby red

TASTING NOTES: There is nice ripeness without any excess; it has ripe aromas and notes reminiscent of decayed violets, with focused and pure flavors, juicy and textured. It's very pleasant and long, serious and

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