

VINTAGE 2022

WINEMAKER Diana Bellincioni, Jeff Mausbach & Alejandro Sejanovich

WINERY Anko

VINEYARDS Estancia Los Cardones, Salta

VARIETAL 100% Cabernet Sauvignon

AVG. VINEYARD ALTITUDE 5,700 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12 months in French oak barrels, 8% new

ALCOHOL 14%

TOTAL PRODUCTION 1,500 Cases

RESIDUAL SUGAR 0.18%

ACIDITY TA of 5.58 g/L, pH of 3.72

PACK SIZE 12/750

UPC 852282002919

ESTANCIA LOS CARDONES - SALTA



CABERNET SAUVIGNON FLOR DE CARDÓN 2022

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. Natural yeast fermentation at max temperature of 20°C for an average of 12 days. Manual punch downs. 100% malolactic fermentation.

COLOR: Dark ruby red

TASTING NOTES: The spicy and peppery 2019 Flor de Cardón Cabernet Sauvignon shows varietal aromas and tannins, integrated oak and a fruit-forward personality. It's juicy and softly textured and has a dry finish and very focused and clean flavors.

92pts JAMESSUCKLING.COM?





