

ANKO

MALBEC FLOR DE CARDON 2023

VINTAGES 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 mid the surrounding jagged landscape.

WINEMAKING 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.

TASTING NOTE Aromas of black and red fruit with subtle hints of spice. Dry with plush tannins and slightly juicy palate.
- Joaquin Hidalgo

COLOR Intense purple

VINTAGE 2023

WINEMAKER Diana Bellincioni, Alejandro “Colo” Sejanovich & Jeff Mausbach

WINERY Anko

VINEYARDS Estancia Los Cardones

VARIETAL 100% Malbec

AGE OF VINES 15 years

SUSTAINABLY FARMED 100%

AGING 12 Months in French oak Barrels, 20% new

ALCOHOL 13.7%

RESIDUAL SUGAR 0.17 %

ACIDITY TA of 5.59 g/L, p H of 3.78

PACK SIZE 12/750ml

TOTAL PRODUCTION 1,000cs

UPC 859481003075



HIGH ALTITUDE VINEYARD (5,700feet)

ESTATE FRUIT

FULL BODY

92
vinous

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92

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