



Anakena is inspired by the legend of the Birdman, a symbol of strength, resilience and determination and an icon intrinsically linked to Chile and its culture. Grown in the foothills of the rich volcanic soils of the Chilean Andes, Vina Anakena is a new twist on New World wines, celebrating the origins and cultures of Chile.

2020 Birdman Cabernet Sauvignon



RANGE

Anakena Birdman is named after the “Tangata Manu”, a figure from Rapa Nui belief, the Birdman symbolises determination and resilience in his pursuit of the coveted egg.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Intense ruby red.

NOSE

Excellent intensity of dark fruit aromas, blueberries and blackberries with gentle hints of vanilla oak and cinnamon spice.

PALATE

Classy attack with fresh fruit flavours, excellent balance of ripe tannin, acidity and mouth filling berry fruit. Good length and a fine aristocratic finish.

VINEYARD REGION

Central Valley

VINTAGE CONDITIONS

Chile’s Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for growing wine grapes. The country’s unusual geography gives the perfect balance between cool sea breezes from the Pacific and protection from the coastal and Andes mountain ranges. Deep, well drained alluvial soils in the valleys are ideal for producing intensely flavoured grapes with ripe tannins and deep colour.

The 2020 harvest was, in terms of fruit quality, overall very good. The season was marked by the long-term drought in Chile, and so with no rain whatsoever during spring or summer, vine health was very good, where water was available. The season was warm and resulted in an early harvest, with low yields due to the lack of rain. Wine quality was good, with even maturity, good expression of aromas and excellent concentration in reds.

WINE ANALYSIS^{SEP}

Alc/Vol: 13%

Acidity (TA): 5.0 g/L

pH: 3.53

Residual Sugar: 5.0 g/L

PEAK DRINKING

Drink now and for up to 2 years.

FOOD MATCH

Drink with red meat dishes such as pasta Bolognese, osso Bucco or asado Chileno. Best enjoyed at 16°-18°C.

WINEMAKER

Julian Grubb

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