



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.

## 2019 Ona Red Blend



### RANGE

Anakena Ona is named after the historical Ona indigenous people of Patagonia, also known as the Selk'nam. Their territory included the north eastern area of Tierra del Fuego, "Land of Fire"

### GRAPE VARIETY

Shiraz – Cabernet Sauvignon - Carmenere

### COLOUR

Deep profound ruby red colour with great intensity

### NOSE

Complex layered aromas of red berries, cherry and wild blueberries. Combined with hints of native wild flowers and well-integrated dollop of vanilla oak.

### PALATE

Fresh, clean and round juicy flavours with a long lingering finish full of character and finesse

### VINEYARD REGION

Cachapoal Valley, Chile

### 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 fresh natural acidity.

The 2019 vintage had rather cold springs accompanied by a couple of late rains, which delayed the maturity stages of the fruit. This achieved a higher natural acidity due to the low water stress in spring, which made us think of a rather calm season. With the arrival of summer everything changed, where average temperatures were obtained but with the presence of several picks above 30 degrees which caused an increase in the rhythm of maturity and helped to compensate the delayed and resulted in wines of great complexity, very good fruit ripeness and balanced acidity

### WINE ANALYSIS<sup>SEP</sup>

Alc/Vol: 14.5%

Acidity (TA): 4.46 g/L

pH: 3.62

Residual Sugar: 2.17g/L

### PEAK DRINKING

Drink now and for up to 10+ years.

### FOOD MATCH

Delicious with red meat dishes, pasta and cheese. Best enjoyed at 16°- 18°C.

### WINEMAKER

Julian Grubb

Sergio Diaz