



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 Tama Carmenere



RANGE

Anakena Tama refers to the meaning group or community in Aymara, a native American language spoken by indigenous people of northern Chile.

GRAPE VARIETY

Carmenere

COLOUR

Deep red with terracotta nuances

NOSE

Subtle aromas of wild mushrooms with hints of roasted peppers, deep ripe red fruits and dried plums.

PALATE

Intense silky tannins with balance acidity and red fruit flavours leading to a long-lasting finish

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 2020 vintage was, in terms of fruit quality, overall very good. The drought in Chile continues, and so with no rain whatsoever during spring or summer, vine health was very good, where water was available. Spring was slightly cooler than average, but there were no serious frosts. Summer was warm and resulted in an extremely early harvest, one of the earliest on record. The lack of rain however did result in some very low yields in all varieties. Resulting wine quality was overall good, with even maturity, good expression of aromas and excellent concentration in reds. Winter 2020 has been slightly better than 2019, with some reasonable rainfall in June and July, so all being well we are hopeful for another excellent vintage in 2021.

WINE ANALYSIS^{SEP}

Alc/Vol: 13.5%

Acidity (TA): 5g/L

pH: 3.7

Residual Sugar: 2.5 - 30g/L

PEAK DRINKING

Drink now and for up to 6+ years.

FOOD MATCH

Best enjoyed with woodfired red meats, pastas, and soft cheeses. Best enjoyed at 16°-18°C.

WINEMAKER

Julian Grubb

Sergio Diaz