· BODEGA ·
ANIELLO
PATAGONIA ARGENTINA

PRODUCER PROFILE

Winemaker: Federico Moreira
Total hectares planted: 55has
Winery: 650.000 liter capacity
Region: Río Negro - Patagonia
Country: Argentina

ANIELLO
RIVERSIDE ESTATE
MALBEC

PRODUCED WITH GRAPES FROM OUR OWN VINEYARDS LOCATED IN MAINQUE, UPPER RIO NEGRO VALLEY, PATAGONIA ARGENTINA. MANUALLY HARVESTED IN SMALL BINS AT THE PERFECT TIME. 006 IS NAMED AFTER THE CADASTRAL NOMENCLATURE WHERE THE VINES ARE PLANTED.

LOCATION

Vineyard	006 Estate, Mainqué, Upper Río Negro Valley
Soil Type	Block 1 - Sandy / Loamy Block 12 - Sandy / Stony - alluvial formation
Latitude	39° South

WINEMAKING

Varietal composition: Malbec

The grapes are hand-harvested at our own estate in Mainque, Upper Rio Negro Valley, and then they go through a cold maceration for three days. Fermentation takes place in small concrete tanks in a slow, cool temperature-controlled process. We use both indigenous and selected yeasts. Malolactic fermentation also takes place in tanks. 30% of the wine is oak-aged for 12 months.

ANALYTICAL INFORMATION

Alcohol: 14% - Total Acidity: 6,07 g/l - Residual Sugar: 3,26 g/l - PH: 3,70

TASTING NOTES

Attractive deep purple color, with lovely aromas of black cherries, lavender and earthy minerals. Ripe tannins and enhanced minerality give this wine a beautiful structure and finish.

REVIEWS

90 pts. - Patricio Tapia - Descorchados (Aniello 006 RSE Malbec 2022)
90 pts. - Joaquin Hidalgo - Vinous (Aniello 006 RSE Malbec 2022)
90 pts. - Tim Atkin (Aniello 006 RSE Malbec 2022)
91 pts. - Joaquin Hidalgo - Vinous (Aniello 006 RSE Malbec 2024)