



# Anejón 2010

2010 Vintage was rather conditioned by the frost which took place all over the D.O, during the night on 6 May. From that day on, we had to do some extra work at the vineyards. Green pruning was of the utmost importance in order to select the best buds. As a result we had to carry out a thorough selection both in the vineyard and on the sorting tables. Doing all our best to get healthy, high quality grapes. The harvest was carried out between the 12 and 27 October.

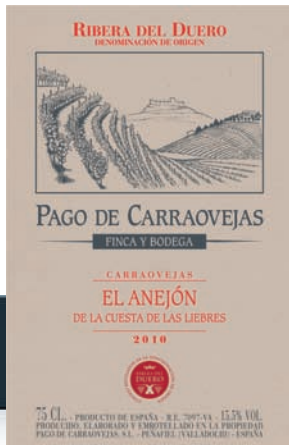
**Grape Variety:** Tinto Fino (94%), Cabernet Sauvignon (3%), Merlot (3%).

**Soil:** The plot, in terraces, is located on a 900 mts high 30% – 40% slope. High minerality chalky soil with white limestone salts and high compaction degree. It was planted in 2001. Double Cordon Royat.

character  
unforgettable **character**



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The grapes are handpicked and carried to the winery in small boxes. After a short while in a cold chamber, the grapes are gently drop into the vats by gravity.

The alcoholic and malolactic fermentations are carried out in small French oak barrels (Haute Futaie). We only use the original yeast and bacteria found at the estate to show the terroir's unique characteristics while respecting each vintage's singularity.

Wine flows into the barrels by gravity. It ages for 12 months in selected fine grain French oak barrels.

It is clarified with natural egg whites and gravity bottled. Selected natural cork stopper. May 2012. Then it aged on the bottle. 36 months before releasing.

WE HIGHLY RECOMMEND TO STORE AND DRINK THIS WINE AT A TEMPERATURE BETWEEN 14°C-16°C.  
STORE YOUR BOTTLES LYING DOWN ON A SIDE AND AVOID SUDDEN TEMPERATURE CHANGES.

OUR WINES ARE MADE BY USING STATE-OF-THE-ART TECHNIQUES  
AND RESPECTING THE NATURAL PROCESSES RIGHT FROM THE VINE TO THE BOTTLE.  
**THAT IS WHY OUR WINES BOAST A UNIQUE SENSIBILITY.**