



ANAIS RED

In the year 2000, Josep Antoni Bonell and Josep Piñol joined forces to create 1+1=3, with the aim of making distinctive, terroir driven wines, inspired by the respect for the environment, the commitment to the Penedès tradition and the love for their land.

Meticulous care is taken over the vineyards as well as the vinification. The result is a range of delicious wines with the emphasis on finesse, elegance and a perfect balance which have garnered much international acclaim, including a great number of medals in wine contests and top scores from leading wine publications.

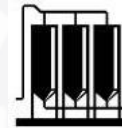
Anais Red seduces with its perfect harmony of primary aromas, delicate aging notes and round tannins.



Tempranillo 85%, Syrah 15%
D.O.P. Penedès
Organic Certified (CCPAE)



Selected grapes from own vineyards located in the Alt Penedès region (Catalonia, Spain) with an average altitude of 350 meters above sea level.



Grapes are de-stemmed and slightly crushed before cold skin maceration. Fermentation for 16 days at 23°C., followed by malolactic fermentation. Aged for 4 months in second year French oak barrels.
Alc.: 13%



Vibrant aromas of red fruits with hints of truffle and sweet spices. On the palate it is fresh, silky and structured.



Recommended with charcuterie, semi-cured cheeses, rice, mushrooms and a wide range of meats, especially lamb.
Serving temperature: 14 °C