

ONA WHITE BLEND: ONE OF CHILE'S MOST EXOTIC BLENDS

The well-known Chilean winewriter Eduardo Brethauer recently wrote about Chile's most outstanding blends in the August edition of his publication, Vitis Magazine, and ONA White Blend topped the list of wines considered synonymous with originality, freedom, and innovation.

The best known blends are based on Bordeaux varieties, although white blends from the Rhone, Loire, and Rhine Valleys are gaining increasing popularity. ONA White Blend stands out for creating an attractive mix of varieties and valleys.

85% of the wine comes from our Las Brisas Vineyard, with its cool-climate varieties Chardonnay and Riesling. The remaining 15% is a distinctive Viognier from the warm sector of Alto Cachapoal.

The wine ages up to 10 months in oak barrels, depending on the year, before it is released to

the market. The 2011 vintage presents new packaging, a new label, and a screw cap closure, which helps keep it very fresh even after it is opened.

In the words of Brethauer:

"It presents tropical notes, ripe apricots, white flowers, and a mineral touch. Its sweet, extroverted character is held up by fine acidity."







Appellation: Leyda Valley

Composition: 43% Riesling, 42% Chardonnay, 15% Viognier

Alcohol: 13,5% vol.

pH: 3,2

Residual Sugar: 3,8 g/l Total Acidity: 2,9 g/l Oak Aging: 8 a 10 months

Soil:

Our Las Brisas Vineyard is located 100 meters above sea level and just 10 kilometers from the Pacific Ocean. This is wonderful terroir for cold-climate varieties such as Riesling and Chardonnay. The soil is loam to clay-loam at depth, which allows it to retain more moisture than other vineyards.

Climate:

The coastal Mediterranean climate receives an average of 400 mm of winter rainfall from June to August. The dry summers present moderate average temperatures of 24°C during the day and 7°C at night, with a significant influence from the Pacific Ocean that allows the grapes to ripen slowly. Unlike most other Chilean wine regions, this sector is not subject to frosts.

Harvest:

The 2010–2011 season was particularly cold in the Leyda Valley, and the resulting reduction in yields produced very good concentration in the grapes. The fruit was picked at just the right time, very early in the morning to preserve the best flavors and acidity.

Winemaker's Comments:

This elegant and complex blend of Viognier, Riesling, and Chardonnay displays a beautiful straw-yellow color. Its extraordinary aromatic intensity reveals floral and apricot aromas from the Viognier, mineral notes from the Riesling, and tropical fragrance from the Chardonnay that combine to create an incredible harmony on the palate. A refreshing and well-balanced wine with crisp acidity and a persistent finish. Ideal with salads, shellfish, and risotto.

ANOTHER IMPORTANT ACCOLADE FOR VIÑA ANAKENA:

TAMA Vineyard Selection Carignan was named one of the **Best Carignans of Chile** in a recent edition of Apuntes de Sobremesa.



After blind tasting more than **50** Chilean Carignans, the panel ranked our **TAMA Carignan** from the Maule Valley among the finest with **90.5** points.



