

# Viña Ane Autor

Viña Ane Autor is a red wine with barrel aging under the Rioja Qualified Designation of Origin. It is produced with grapes of the Tempranillo variety exclusively. The vineyards are located between the towns of San Vicente de la Sonsierra and Rivas de Tereso in La Rioja. The vineyard soils are clay-calcareous. The harvest is done manually and in order for the wine to have a higher quality, a double selection of the grapes is made, one in the vineyard and the other in the winery. The wine is aged in French, American and Hungarian oak barrels for 12 months. Viña Ane Autor 2017 obtained a score of 89 in the «Guía Peñín».



## Technical Data



**Rioja**



**Tempranillo**



**12 Months in Barrel**



**French, American and Hungarian barrels**



**14% Alcoholic Grade**



**90 Guía Peñín**

[Wine Technical Sheet →](#)

## Tasting

### Colour

Dark chaff carmine with a purple violet background. The edges are very marked purplish pink, with a good layer. Good, thick, fluid and stained tear.

### Nose

This wine stands out for its vinousness with mineral touches on soft toasts and stone fruits.

### Mouth

Very intense, with a marked flavor of the skin of the macerated grape. The tannin is also present but the abundant salivation that it provokes makes it melt in the mouth, leaving a pleasant and interesting passage. The aftertaste is very intense and of a primary character (red fruit).

