

ANAIS

RED WINE
ORGANIC

Anais looks for new horizons, landscapes and authentic flavours with her airplane. When she flies over the Penedès vineyards she thinks that this could be the perfect place for her.

The winery's tribute to all those women who, nonconformists and dreamers like Anais, let themselves be guided by their innate curiosity, follow their passions and fight to achieve everything they want.



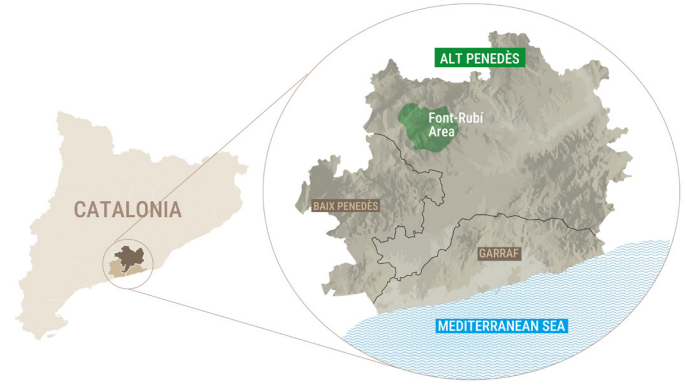


ANAIS | Red wine

Organic · DO Penedès

ORIGIN

Vineyards located in Font-Rubí (Alt Penedès) at an altitude of more than 350 meters.



TEMPRANILLO

Traditional variety of the Iberian Peninsula, originating in the Ebro River valley that has adapted excellently to the Penedès. We find it planted in the central and upper Penedès.

SYRAH

Traditional Mediterranean variety, of French origin, gives very aromatic wines with aromas of black fruits and licorice. We find it planted in the central Penedès.

ELABORATION

Destemming and pre-fermentation cold maceration (14 °C). Fermentation with the skins for 16 days at 23 °C. Aged for 4 months in French oak barrels.

SENSATIONS

Aroma: Intense aromas of red fruits like raspberry and plum, combined with black fruits such as blackberry. All of this is complemented by subtle hints of sweet spices like black pepper and a delicate balsamic note.

Palate: Fresh and silky entry, with good structure. Ripe cherry, blackberry, and blueberry notes dominate, leading to a balanced and persistent finish.

Particularity: The liveliness of its fresh fruit aromas stands out.

PAIRING

Ideal with platters of cold cuts and semi-cured cheeses, as well as mountain rice dishes, mushrooms, and roasted meats. Pairs especially well with red meats and lamb dishes, enhancing their flavors and bringing harmony to the experience.

WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWfCP).

Vintage	2023
Denomination	DO Penedès
Variety	Tempranillo 85% Syrah 15%
Cultivation Area	Font-rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	14%
Ageing	4 months in French Oak barrels
Service temperature	14 °C
Total acidity	5,5 g/L (àcid tartàric)
Ph	3,5
Residual sugar	0,8 g/L
SO ₂	75 mg/l DO Penedès maximum: 150 mg/L



ANAIS RED AWARDS

Year 2025



Anais Red 2022. Gold Medal
Wine Enthusiast. 90 points.

Year 2023



BEST YOUNG PENEDÈS RED
Anais Red 2021. Gold Medal
Premis Tastavins "Sant Humbert"

Year 2020



BEST YOUNG PENEDÈS RED
Anais Red 2019. Gold Medal
Premis Tastavins "Sant Humbert"