

## ANKAA Red wine



ANKAA

**Appellation:** IGP Cité de Carcassonne

**Grapes:** 30 % Cabernet Franc / 70 % Merlot.

**Alc./Vol.:** 13,5%

**Soil:** From our best alluvial plains of sandy limestone,

These 20-year-old vines are subject to both Atlantic and Mediterranean

influences. HVE Certified

**Age of vineyards:** 30 years old

**Winemaking:** Traditional maceration for 3 weeks. The different grape varieties

ferment separately in concrete vats. Aged in concrete vats for 6 months.

**Colour:** A radiant garnet-red colour.

**Nose:** Expressive nose of black fruit and sweet spices.

**Tasting:** | Well-balanced on the palate, with silky tannins and a pleasant

smoothness.

**Serving temperature:** Ideally, it should be served at 16°C, like most great red wines, in order

to reveal its full flavour potential.

**Préservation :** 4 years.

**Food pairing :** It goes perfectly with red meats and cheeses and also Asian dishes.



Ankaa is the brightest star in the Phoenix constellation. It is about 76 light years away.

This range includes 3 IGP Cité de Carcassonne wines.

Each bottle introduces a catchphrase on the theme of the star.



Wines & Brands

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