

2002 El Anejo  
Cabernet/Syrah blend

Alc. = 14.9

T/A = 0.67g/100ml

Ph = 3.59

R.S. = Dry

Malic = Dry

Aged: 3 years in barrel

Barrels: 100% - 60 gallon American Oak barrels

Blend – 30% Cabernet Sauvignon  
70% Syrah

This wine is an attractive garnet color with nice viscosity, which gives it rich legs that coat the glass when swirled. The body of the wine is one that has beautifully aged into a classic combination of fruit and bottle maturity. The aromas of currant and cassis are initially the most dominate, but subside as the cedar box and dried herb qualities begin the show through. The mouthfeel still retains its acidity and lean qualities more often found in aged Bordeaux varieties. This is a wine that can be paired with a great many meat dishes with a multitude of sauces, but really can shine best with a simple grilled dry rubbed steak.