

# Bonarda



## Grape Variety

Bonarda

## Alcohol Content

13,4

## Acidity

5,9

## pH

3,7

## Sugar Content

2,2

## Training Method

Espalier

## Vineyard Management

Drip irrigation, bilateral cordon pruning system

## Soil Profile

Deep sandy to sandy loam soil. Presence of clastic, gravel-like material, with some limestone.

## Harvest Date

Late March

## Harvest Method

Hand-harvested into 20-kilo bins

## Grape Reception

In concrete tanks

## Origin

El Mercado, Santa Rosa

## Altitude

569 m.a.s.l.

## Vine Age

2001

## Density

2,600 vines per hectare

## Best Served at

61–64.5°F

## Maceration

Post-fermentative maceration for 3 days at 20°C

## Fermentation

Spontaneous fermentation at 20°C using native yeasts, until total sugar reduction

## Malolactic Fermentation

With native bacteria for 30 days

## Aging

7 months in concrete tanks

## Bottling

September 2022

## Production

5000 bottles

## Tasting Notes

A wine with an intense fruit feel of red and black berries, expressive and powerful. A sweet, pleasant attack. Beautiful balance between tannins and acidity, unfolding a fine array of tart red fruits such as cherries, plums, and figs on the nose.

## Winemakers

Matías Morcos / Lis Clément

