

Bonarda



Grape Variety

Bonarda

Alcohol Content

12,8

Acidity

5,2

pH

3,7

Sugar Content

1,9

Training Method

V.S.P.

Vineyard Management

Drip irrigation, bilateral cordon pruning system. Balance between leaf surface and kg of fruit.

Soil Profile

Loamy to sandy loam texture. Deep soils with significant root exploration potential, enhancing water irrigation efficiency.

Grape Reception

Crushing in stainless steel press. Fermentation in concrete vats.

Harvest Method

Hand-harvested into 400 kg bins.

Origin

El Mercado, Santa Rosa

Altitude

650 msnm

Vine Age

22 years

Density

3,000 plants per hectare.

Best Served at

60.8° -64.4°F

Maceration

Post-fermentative maceration for 7 days at 25°C.

Fermentation

Esponaneous between 25°C to 30°C, using native yeasts, until total sugar reduction.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

6 months in concrete vats.

Bottling

October 11th, 2023

Production

7,200 bottles.

Harvest Date

March 24th, 2023

Tasting Notes

A wine with lots of red and black fruit, expressive and powerful. It's sweet and friendly upfront, with a good balance between tannins and acidity. On the nose, it reveals a clear range of black fruits such as blueberries and blackberries and blue flowers like violets.

Created by Lis Clement

