

La Cielito



Grape Variety

Bonarda 90% - Syrah 10%

Alcohol Content

14°

Acidity

5,5

pH

3,8

Sugar Content

1,8

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.

Harvest Method

Hand-harvested into 400- kilo bins.

Grape Reception

Crushing in stainless steel press. Fermentation in concrete vats.

Origin

12 de Octubre, Santa Rosa

Altitude

650 m.a.s.l.

Vine Age

24 years.

Density

3,000 vines per hectare.

Best Served at

60.8° -64.4°F

Maceration

Post-fermentative for 7 days at 20°C.

Fermentation

With selected yeasts. Temperatures between 25° y 30°C.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

7 months in concrete vats.

Bottling

October 13th, 2023.

Production

8,000 bottles.

Harvest Date

March 29th, 2023.

Tasting Notes

The pure essence of a Bonarda from the Mendoza desert. At Finca La Cielito, an intense frost struck the vines during the growing season, and only a few rows survived this phenomenon. The result is this wine of remarkable varietal clarity. On the nose, red and black fruits burst forth, with hints of cherry and cassis in a floral backdrop that contains and complements it. The palate's balance accompanies its aromatic expression in successive layers of flavors that gradually reveal themselves. A wine of great persistence, power, and elegance.

Created by Lis Clement

