

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

