

# Emma Zuccardi Bonarda 2021

## 6x75cl

### Winemaker Notes

Black fruit aromas such as blueberries and blackberries followed by subtle herbal notes are found on the nose. The palate is round with firm and mature tannins that give structure to the wine. Fresh and elegant due to plentiful acidity. Long finish.

### Vineyard

70% of the grapes are from Paraje Altamira and 30% from San Pablo

### Winemaking

Fermented in concrete vats with native yeasts at 25-27 degrees Celsius. This is followed by maceration for 20-25 days and finally malolactic fermentation before being aged in concrete.

### Vintage

The harvest of 2021 was a great one. Due to its cool and humid weather conditions, grapes had the time they needed to reach their optimal ripeness with a perfect balance of acidity/sugars and outstanding tannin structure. Our painstaking work to selectively harvest by plot and soil type (a practice we have been implementing for over a decade) allowed us to harvest each corner of the vineyard at the perfect time and, in so doing, showcase the great diversity that characterizes Uco Valley.

### Food match

Seared salmon is an ideal combination.



#### Grapes

100% Bonarda

#### Region/Appellation

Uco Valley

#### Alcohol by volume

13%

#### Residual Sugar

1.8 g/l

#### pH

3.6

#### Total Acidity

5.83 g/l

#### Drinking Window

2025 - 2030

#### Tasting Guide

A B **C** D E  
Light Medium Full

#### Tasting note printed

04/04/2025