

Valles Bonarda 2019 6x75cl

Winemaker Notes

This Bonarda has a delicious bouquet of fresh dark cherries, crème de cassis and exuberant blackberry fruit notes. The palate is soft and juicy.

Vineyard

From selected vineyards in the Uco Valley

Winemaking

The grapes were selected, destemmed, crushed. Cold maceration for 7 days at 5¼C (41¼F) before classic vinification with selected yeast and fermentation at 25-27°C (77°F). Maceration for 25 days with daily remontage and delestage. Part of the wine was aged in oak barrels.

Vintage

Dry weather led to smaller berries and lower yields, although temperatures were cooler than average. Harvest was early but grapes were in excellent condition on arrival at the winery.

Food match

Grilled and Roasted Red Meats

Best enjoyed with roast beef, vegetable lasagne or cannelloni



Grapes

100% Bonarda

Region/Appellation

Mendoza

Alcohol by volume

13.50%

Residual Sugar

3.47 g/l

pH

3

Total Acidity

6.38 g/l

Drinking Window

2024 - 2025

Tasting Guide

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

Tasting note printed

22/12/2024