

Grapes
100% Bonarda

Region/Appellation
Uco Valley

Alcohol by volume
13.00%

Residual Sugar
2.14 g/l

pH
3.3

Total Acidity
5.47 g/l

Drinking Window
2024 - 2027

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

Tasting note printed
22/12/2024

Valles Bonarda 2020 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

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

Food match

Grilled and Roasted Red Meats

Best enjoyed with roast beef, vegetable lasagne or cannelloni

