



UVAS Bonarda 2017

- a. Varietal Composition:** 100% Bonarda
- b. Vineyard:** Maipú, Mendoza
- c. Alcohol Content:** 13.5%
- d. Vinification and Vineyard details:**

Region of Origin: Maipú, Mendoza

Vineyard details: Alluvial soil and flat irrigation

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: Pergola trellising system.

Harvest details: Picked by hand second week of April.

Yield: 14,000 kg/Ha.

Vinification: Grapes were destemmed and crushed. Maceration before fermentation. 8 days of fermentation at 25-29°C in stainless steel tanks. Microoxygenation. Natural malolactic fermentation.

Ageing: 20% in American Oak barrels for two months.

Pre-bottling operations: Filtration with diatoms and membranes.

Colour: Lively morello red

Aromas: Cherry jam and ripe plum, touched off with fine herbs

Palate: Strong personality with round tannins

Alcohol content: 13.5% Vol (20°C)

Total Acidity: 5.05 g/l tartaric acid

Residual Sugar: 2.12 g/l

Serving Temperature: 16-18°C / Cellar up to 2 years

Enjoy it with lamb casserole or stew

