



Grapes
100% Bonarda

Region/Appellation
Mendoza

Alcohol by volume
13%

Residual Sugar
3 g/l

pH
3.5

Total Acidity
5.63 g/l

Drinking Window
2025 - 2027

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

Tasting note printed
07/05/2025

Valles Bonarda 2022 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 Santa Rosa, Mendoza

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

As the season progressed, the humidity in the environment started to increase, as it often does, and the first rainfalls came along, to the extent that the average rainfall in December was higher than the historical average. This set of conditions favoured sustained and balanced shoot growth, which meant by the time summer arrived, foliage had been fully developed in the vines. Vine management practices were instrumental in the achievement of good microclimate within the leaves and clusters, which helped overcome the health issues brought about by the rain in some areas.

Sensible pruning during the winter, followed by subsequent early pruning, allowed for sufficient sun exposure for clusters, without exposing them too much or posing the risk of disease or rot. Veraison arrived a few days later than usual, but once it was here, the gradual journey to harvesting ensued. January, which transpired with neither extreme temperatures nor heat waves, paved the way for a very typical February for Mendoza standards: rainy and humid. Our know-how about white grapes was put —once again— to the test because of this particular climate. Parceling up each estate and delimiting different sections proved a fruitful endeavor in this case, which allowed us to stagger harvesting times and ultimately optimize the harvesting of white varieties to ensure perfect ripeness and health.

Food match

Best enjoyed with roast beef, vegetable lasagne or cannelloni

