

Grapes
100% Bonarda

Region/Appellation
Mendoza

Alcohol by volume
13.00%

Residual Sugar
2.68 g/l

pH
3.5

Total Acidity
5.92 g/l

Drinking Window
2022 - 2025

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

Tasting note printed
07/08/2022

Valles Bonarda 2018

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

A great year in the Uco Valley - good yields and great quality fruit.

Food match

Grilled and Roasted Red Meats

Best enjoyed with roast beef, vegetable lasagne or cannelloni

