

BONARDA 2020

Variety

100% Bonarda.

Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

Vinification

Fermentation in stainless steel tanks with a total maceration between 10 and 15 days. 100% malolactic fermentation.

Tasting notes

Red color with violet hues. Aromas of ripe red fruits like raspberry and strawberry on a background of green tea. In the mouth sweet and silky entrance, balanced, fruity and persistent finish. Excellent volume.

Alcohol	13.3 %
Acidity	5.33 g/l
Residual Sugar	2.0 g/l

