

# **BONARDA 2021**

## 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 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	12.8 %
Acidity	15.05 g/l
Residual Sugar	11.95 g/l

