



SPOSATO

FAMILY VINEYARDS

Reserve

BONARDA 2022

Variety

100% Bonarda.

Vineyard location

AGRELO, LUJÁN DE CUYO, MENDOZA.

Vinification

Alcoholic fermentation in stainless steel tanks with a total maceration of 15 days. 100% malolactic fermentation. This wine is aged for 12 months in French and American oak barrels.

Tasting notes

Red color with violet hues. Intense aroma of red fruits such as cherry and cassis and floral notes of lavender. The oak provides vanilla in balance with the fruit. In the mouth it has soft and sweet tannins. Persistent and elegant finish.

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| Alcohol | 13,8 % |
| Acidity | 5.6 g/l |
| Residual Sugar | 3 g/l |

