



CLÁSICO
BONARDA 2019

*In the
vineyard*

VARIETAL • 100% Bonarda.

ORIGIN • Finca Lamadrid, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1963

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Clay loam soil, sandy loam soil.

HARVEST REPORT • It was an exceptional year. The key was a moderate climate that resulted in a larger harvest. The ripening of the grapes was long in coming, but it was the best of the last few years.

*At the
winery*

HARVEST DATE • FIRST WEEK
OF APRIL 2019

HARVEST METHOD • By hand.

MACERATION • Cold maceration at 8 °C for 5 days.

ALCOHOLIC FERMENTATION • It works with native yeasts for 23 days with temperatures between 22/24 °C. The same process is carried out in stainless steel tanks, performing 4 daily movements.

MALOLATIC FERMENTATION • 100% spontaneous in fourth use french oak barrels.

AGING • 9 months in third and fourth use french oak barrels.

BOTTLING • March 2020. This wine has not been clarified, filtered or cold stabilized.

TOTAL PRODUCTION • 5.000 boxes.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • It has red colors with violet reflections. On the nose there are floral notes combined with a subtle hint of mint. Medium bodied and complex to accompany a wide variety of spicy dishes and grilled meats.



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TOP BEST BUY