



RESERVA
BONARDA 2018

*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 • 2 PLANTS PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Clay loam and Sandy loam soil.

HARVEST REPORT • A year that required a lot of decision making: less production, more humidity for the region, but with good canopy management and human labor to determine the harvest time, quality maintained and natural acidity achieved.

*At the
winery*

HARVEST DATE • SECOND WEEK OF APRIL 2018

HARVEST METHOD • Manual.

MACERATION • Cold maceration at 7 °C for 6 days.

ALCOHOLIC FERMENTATION • It works with native yeasts at temperatures between 25/27 °C for 26 days. 3 movements are made daily in concrete tanks.

MALOLATIC FERMENTATION • In French oak barrels for 27 days at a temperature of 18 °C.

AGING • 12 months in second and third use french oak barrels.

BOTTLING • July 2019. This wine has not been clarified, filtered or cold stabilized.

TOTAL PRODUCTION • 3.000 boxes.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • Lavender, cherries, salted plums, cloves and licorice on the nose. It's medium-to full-bodied with velvety tannins and a plush, juicy palate. Some savory and saline notes on the finish.

