

ESPIRITU DE ARGENTINA

- Classic Range -



CLASSIC BONARDA

Appellation:

Mendoza (Argentina), the grapes come from Santa Rosa region, very recognised for this variety.

Climate:

Temperate climate with defined seasons. Wine is cultivated between the 22nd and 42nd degree of southern latitude, ranging from the tropical north to the Antarctic south. This typical Andean climate in the west provides ideal conditions for exceptional wine quality, particularly in the heartland of the Argentinean wine-growing region, the Mendoza province.

Soil: Sandy, for the desert characteristics of the region

Vinification:

Manual harvest in the second week of April. Cold maceration before alcoholic fermentation for four days. Fermented at 22°C, with one peak at 27°C, selected yeast use. Maceration with skins for three weeks, soft pumping over's program. Natural malolactic fermentation. Ageing in American and French oak by five months.

Product Description:

This very typically Argentinean red grape variety benefits from the unique terroir in the Mendoza province and results in a full-bodied and colorful wine. This Bonarda's well balanced and fruity structure brings forth and highlights its refined, spicy aromas, with delicate notes of vanilla.

Serving Suggestion:

This wine is ideally suited for any stew, pasta dish or pizza.

Serving Temperature: Serve at approx. 18°C.

Technical Information

Vintage: 2007

Alc.: 13.30 %

Total acidity: 5.21 g/l in tartaric acid

Residual sugar: 5 grs/l

Varietal composition: 100% Bonarda

Winemaker: Luis Villarreal