

La Puerta Reserva

Bonarda

Appellation: Famatina Valley, La Rioja - Argentina

Altitude: 1000 mts ASL

Vintage: 2013

Alcohol: 13,5% by Vol.

Winery: Valle de La Puerta

“Our vineyards lie on land that hundreds of years ago was inhabited by the indigenous people of La Rioja, The Diaguitas. To honor their heritage and culture we have adopted the Puma, that in their culture represents the supreme earthly being for its wisdom, strength and intelligence.” – Valle de La Puerta

Winemaking:

Fermentation: Produced from carefully selected hand-picked grapes. After de-stemming and crushing, fermentation begins in a traditional manner with periodical pump-overs to ensure maximum extraction. Temperature is controlled at 24°C to guarantee the wine’s fruity character.

Aging: 30% of the wine is aged in French and American oak barrels and 70% in stainless steel tanks for 6 months which are then blended achieving great balance between the oak and the fruit.

Tasting notes:

This wine has an intense black-red color with purple hues and aromas of ripe plums. A velvety sensation and subtle character in the palate lead to a great lingering finish. Complexity of aromas and taste define the typical features of this varietal.



UPC 827599900920

CASE CONTENT: 12x750ML

CASE WEIGHT: 37 Lb.

CASE QTY per pallet LAYER: 14 (70 total)

