



RESERVA BONARDA

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1040 mts ASL.

Technical Information

Varietal Percentage:	100%
Alcohol:	14,0% by vol.
Acidity:	5,10 g/l
Residual Sugar:	2,70 g/l
PH:	3,7
Dry Extract:	36,68 g/l

Production

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.

Wine Description

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.
