

# LAMADRID

SINGLE VINEYARD

## RESERVA BONARDA



### IN THE VINEYARD

**Variety:** 100% Bonarda

**Origin:** Lamadrid Estate, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 masl

**Year Planted :** 1999

**Density :** 5500 plants per ha.

**Yield :** 2 plants per bottle

**Harvest Method :** hand picked

**Vineyard Management :** Organic drip irrigation

**Soil Type:** Clay loam and Sandy loam soil

### TASTING NOTES

Rather ripe and subtle nose for the humble Bonarda grape. Then real depth and abundance of healthy tannins, generous on the palate and a firm and long finish without a trace of hardness.

### AT THE WINERY

**Harvest:** March

**Maceration:** Cold maceration a 7°C during 4 days

**Alcoholic Fermentation:** 50 % it is carry out in stainless steel tanks and 50% in concrete pools, working with native yeasts for 23 days and temperatures between 23-25°C. In the same process 2 daily movements are carried out.

**Malolactic Fermentation :** In French oak barrels for 20 days.

**Ageing:** 12 months in second and third French oak barrels.

**Bottling:** July. This wine has not been clarified, filtered, nor cold stabilized.

**Winemaker:** Angelina Yañez