

# ZUNZUN

## CO-FERMENTED RED MALBEC – BONARDA



### IN THE VINEYARD

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**Varietal:** 45% Malbec 55% Bonarda

**Origin:** Agrelo, Luján de Cuyo, Mendoza

**Vineyard altitude:** 1000 masl

**Density:** 7200 plants per ha.

**Yield:** 1 plant per bottle

**Harvesting method:** hand picked

**Vineyard management:** It is promoted on a high trellis planted on stony loam soil with drip irrigation.

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### TASTING NOTES

Bright violet red, medium layer.

We find aromas of black fruits such as plum and blueberries, as well as mandarin citrus, wild herbs and mineral notes. In the mouth it has balanced acidity and tannin, with moderate minerality. It is both juicy and very drinkable, it can accompany a wide range of dishes and its freshness makes it a wine for any time.

### IN THE WINERY

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**Harvest:** March.

**Reception at the Winery:** The grapes are received in 18 kg boxes where they undergo a double selection.

**Maceration:** 90% destemmed grapes, 10% with stems, at this stage we work with temperatures below 10°C for 6 days.

**Alcoholic Fermentation:** With native yeasts at low temperatures between 17 and 22°, with punch twice a day.

**Malolactic fermentation:** It is carried out in a concrete tank with a controlled temperature of 20°C for 25 days.

**Aging:** 3 months on lees in cement egg.

**Bottling:** August 2021

**Winemaker:** Angelina Yañez.

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