



LAMADRID

SINGLE VINEYARD

Bonarda



IN THE VINEYARD

Variety: 100% Bonarda

Origin: Vineyard Lamadrid, Agrelo, Luján de Cuyo

Altitude : 1000 masl

Year Planted : 1999

Density : 7200 plants per ha.

Yield : 1 plant per bottle

Harvest Method : hand picked

Vineyard Management : Organic drip irrigation

Soil Type: Clay loam and Sandy loam soil

TASTING NOTES

It has intense violet colors. Elegant on the nose, usually appear attractive notes of raspberry red fruits, strawberries, combined with notes of white flowers. On the palate it is pleasant with sweet tannins, and good intensity.

IN THE WINERY

Harvest: March

Maceration: Cold maceration a 10°C for 5 days

Alcoholic Fermentation: 80% It is carry out in stainless steel tanks, and 20% in concrete eggs working with native yeasts for 23 days and temperaturas between 21-25°C. In the same process 3 daily movements are carried out.

Malolactic Fermentation : In French oak barrels for 20 days. Aging: 9 months in third and fourth French oak barrels. working in the same period fine lees.

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

Winemaker: Angelina Yañez