



TASTING NOTES

This wine shows the other side of argentine Bonarda. Showing a typical bright ruby color, however in the nose and palate it has very differential notes. Spicy aromas, with lots of fresh red fruit notes, especially cherries. It has a balanced acidity that makes it fresh and juicy in the mouth, where the red fruits become crispy. The fine tannins provide a long and pleasant finish. It pairs well with any cuisine.

HARVEST 2015

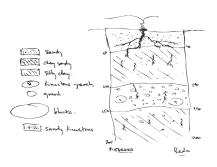
The 2015 harvest can be summed up as a kind of a bipolar one. November, December and January had extremely high temperatures which accelerated the ripening process in the vineyards. These temperatures and quick ripening can dramatically decrease the level of natural acidity in the fruit, as sugar levels rise. In order to avoid this we decided to harvest 15 days earlier than the established date.

WINEMAKING

Vinified in 300hl stainless steel tanks with temperature control for a duration of 10 days from crushing to pressing, with daily rack-and-return for a gentle extraction. The wine is aged in concrete tanks, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

TERROIR & SOIL STRUCTURE

100% Bonarda Argentina grapes come from pergola vineyards located in Luján de Cuyo (Mendoza), at 800 m. The area has a semi-desert climate with hot days and cool nights. We choose deep, fresh soils with low fertility to control vigor, delay ripening, and avoid hydrological stress. These are sandy loams where the clay component provides mineral nutrients and water retention, while the sand component prevents the silt and clay part from compacting excessively, and guarantees water drainage.



TECHNICAL NOTES

COLONIA

MENDOZA

ARGENTIN

Alcohol: 13 % | Total Acidity: 4.87 g/l | PH: 3.8 | Residual Sugar: 2.17 g/l

Closure: DIAM Cork | Bottle Capacity: 750 ml

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

Vineyard Manager: Juan José Borgnia

