



GRAN RESERVA BONARDA

Vineyards

Famatina Valley – La Rioja, Cuyo Region Altitude: 1000 mts ASL.

Technical Information

Varietal Percentage: Bonarda 100% Alcohol: 14,0 % by vol.

Acidity: 5,2 g/l
Residual Sugar: 3,85 g/l
PH: 3,7
Dry Extract: 38,55 g/l

Production

The grapes we use to produce this wine are hand picked from selected plots within our vineyard and fermented in small tanks. Once fermentation is complete the best batches are carefully blended to produce this special cuvee. 100% of the wine is aged for 12 months in French and American oak barrels. After bottling the wine is laid down to mature for another 15 months.

Wine Description

Super dark almost black color with purple highlights. A complex bouquet of red fruits with a touch of violets combine perfectly with a subtle scent of chocolate and leather which continues through on the palate. Powerful and full bodied on the palate yet retaining the soft and silky mouth-feel characteristic of this noble variety lead you to a rounded and persistent finish.