



# LA PUERTA



B O N A R D A  
B O N A R D A



# LA PUERTA BONARDA



It's a real challenge to produce good quality wines working under the region's extreme weather conditions. The risk of late frost, the threat of the Zonda, strong warm winds, blowing during bud-break, very warm days and rain falling during the beginning of the harvest season make vineyard management the key factor to producing high quality wines in La Rioja. Despite the intense climatic features of the Famatina Valley however, there are many varieties that thrive, responding with a unique and intense expression, namely Bonarda which has become our signature red variety.

We planted our Bonarda vines in 1999. Very few wineries in Argentina were producing Bonarda as a single variety and fewer still producing high-end wines with it; however our intention has always been to develop a sustainable project that can enhance viticulture prospects in both La Rioja and Argentina.

Until very recently this grape was thought to have been closely related to the 'Bonarda Piemontese' with which it shares many similarities, hence the name, however recent work using molecular markers has shown that it is in fact identical to the French variety 'Corbeau'.

Bonarda as a variety is fairly overlooked here in Argentina and despite being the second most grown grape in the country it has been denied the attention it deserves, mostly used only as a blending grape or in low quality wines. It's generally one of the last red varieties to be harvested and really benefits from the long hot summer days that extend late into the season. Our intensely hot summer's can test the limits of what many varieties can handle, but training our vines over a high trellis or *parral* structures means the grapes hang below the canopy and are protected, creating a highly intense fruit concentration. Like the Malbec, Bonarda will naturally produce a very high yield, but with careful vineyard management such as shoot trimming, green harvest and water stress the results can be outstanding, easily matching the level of complexity and character of the Malbec. In our region Bonarda is concentrated and complex, full of layers with soft tannins and above all with a natural sweetness that does not come from residual sugar.



# LA PUERTA

Building upon the quality of our Bonarda with each new vintage, our efforts have received the following commendations over the years:

2011 The Wine Advocate – Robert Parker

- LA PUERTA GRAN RESERVA BONARDA 2007. 90 Points

2010 Jay Miller's Comprehensive Tasting – The Wine Advocate  
“Robert Parker”

- LA PUERTA ALTA BONARDA 2009. 89 Points

2010 WINE ENTHUSIAST

- LA PUERTA ALTA Bonarda 2009. 87 Points

2010 DECANTER WORLD WINE AWARDS

- LA PUERTA ALTA BONARDA 2009. *REGIONAL TROPHY*

2009 INTERNATIONAL WINE CHALLENGE

- LA PUERTA RESERVA BONARDA 2007. *SILVER MEDAL*

2009 ARGENTINA WINE AWARDS – Mendoza, Argentina

- LA PUERTA GRAN RESERVA 2006 – Blend: Malbec-Syrah-Bonarda. *SILVER MEDAL*



ALTA



RESERVA



GRAN  
RESERVA