

Ficha técnica
ALTOSUR

Bonarda
2021

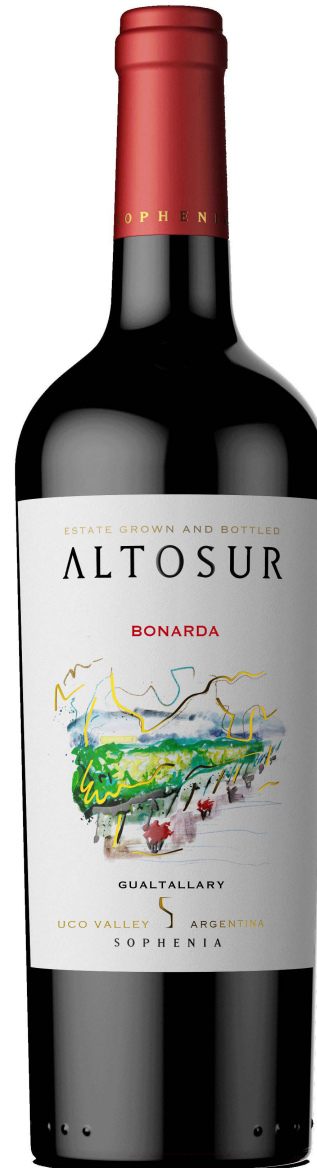
Region of Origin: El Zampal, Tupungato, Mendoza, Argentina. Estate Grown produced and bottled

Winemaking team: Julia Halupczok and Joaquin Martin

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes

Vinification: Harvest during mid-March. Fermentation in stainless steel tanks at 24-26 ° C for 9 days, post-fermentation maceration for 5-15 days.

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Ageing: 10% in used barrels and 90% in tanks for 10 months

Tasting Note: Violet-red color with fuchsia sparkles. Intense aromatic expression of fresh plum and strawberry fruit amalgamated with minty and spicy notes. The palate is lineal, mineral with fresh acidity. Very persistent and balanced.

Datos analíticos:

Alcohol: 13% **Azúcar (g/l):** 2.85

Acidez g/l: 5.56 **PH:** 3.6

Accolades and Awards:

2017 89 pts. James Suckling, Abril 2018