



- Wine: *Sur de los Andes Bonarda*
- Vintage: 2007
- Grape: 100% Bonarda
- Harvest Day: *Mid of March and First week of March.*
- Vineyards: 70% Santa Rosa, east of Mendoza (550 meters) and 30% La Consulta (1,100 meters).
- Soil: *Sand and clay in both regions.*
- Climate: *Continental with low rainfall (250-300 mm per annum).*
- Bottled: *January 2008.*
- Vinification: *Hand harvest in 15 kg trays. Manually stored. No crushing. Cold pre-fermentation maceration during 3 days. Slight bleeding (<5%). Regular pumping every 8 hours. 100% Malolactic: 100% of wine unoaked.*
- Yields: *11.000 kg of raisin per ha. in Santa Rosa and 10.000 kg in La Consulta.*
- Pruning: *Old Parral in La Consulta. Santa Rosa: Double Guyot pruning is carried out. Vines are placed on high espaliers (espaldero) allowing optimum foliage development.*
- Winemaker: *Pablo Durigutti*
- Data: *Alcohol level: 13.8%
Volatil Acidity: 0.55 g/l
Total Acidity: 5.20 gr/l
Residual Sugar: 2.05 gr/l
PH: 3.60*
- Description: *Bonarda is an Argentine grape variety, also grown in Italy, which is known for its fruity easy-going wines. Deep red colour, this wine offers a nose of ripe dark berries. The palate is fruit forward, offering dense, rich berry tones with vibrant tannins. This wine is delicious with burgers, pizza, grilled sausages and even barbecued brisket!*
- Ratings: *San Francisco International Wine Competition, US 2009: Bronze
Wine & Spirits Magazine, US 2007: 89pt
Wine Spectator, 2008: 87pt
Wine & Spirits Magazine, US 2008 and 2009: Brand Value of the Year*

