



- Wine: *Sur de los Andes Bonarda Reserva*
- Vintage: *2005*
- Grape: *100% Bonarda*
- Harvest Day: *Early March for Santa Rosa and first week of April for Agrelo*
- Vineyards: *70% Agrelo, Lujan de Cuyo (970m) and 30% Santa Rosa, east of Mendoza (550m).*
- Soil: *Sand and clay in both regions*
- Climate: *Continental with low rainfall (200-300 mm per annum)*
- Bottled: *February 2007*
- Vinification: *Hand harvest in 15 kg trays. Manually stored. No crushing. Cold pre-fermentation maceration during 5 days. Slight bleeding (< 5%). Regular pumping over 1.5 of the volume each day every 8 hours. 100% Malolactic: 100% of wine spent 5 months in French and American oak half barrels and half in stave.*
- Yields: *11.000 kg of raisin per ha. in Santa Rosa and 10.000 kg in Agrelo.*
- Pruning: *Old parral in Agrelo. 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: 14.2%
Total Tartaric: 5.40 g/l
Total Acidity: 5.40 gr/l
Residual Sugar: 2.25 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. Bright and deep red colour, the nose reveals lot of red fruits, along with hints of mint. A round, supple entry leads to a dry-yet-fruity medium-to full-bodied palate with tart, bright dark berry and cherry fruit and a touch of peppery spice. Finishes with a nice balance of fruit, tannins, and smoky earth notes. A very approachable crowd pleaser. Drink now through 2011.*

