



san huberto | bonarda

TECHNICAL INFORMATION

Varietal : Bonarda 100 %

Vineyard location : Valle de Aminga, La Rioja, Argentina

Vine training system: high cordon trellis system

Irrigation method: drip irrigation

Vineyard altitud: 1450 meters asl

Harvest method: hand-picking

Alcohol : 13.0 %

Residual sugar : < 3.00 g / l

pH : 3.7

Acidity: 4.90 g / l

Dry extract : 31.00 g / l

Presentation: 750 ml

Serving temperature: 15/17 ° C

ELABORATION METHOD: TRADITIONAL

Fermentation takes place during 7 days in stainless steel tanks at controlled temperatures between 21/26 ° C. The process of maceration with the skins lasts between 7-10 days. Wine is pumped over to a another stainless steel tank to continue with the malolactic fermentation at around 18° C.

Bottle aging: One month

Aging potential: 1 year

TASTING NOTES

Very dark red, almost black , with garnet hues. This traditional Italian grape offers aromas of black plums and blueberries with a hint of smoky flavor . On the palate, its flavors remain truthful to its aromas.

Range of young varietal wines to be drunk during the year of elaboration, thought as an every day wine and for any kind of occasion. With great presence of fruit, it is very fresh and easy to drink without complexities. It has a good body and structure, with soft and balanced tannins.

SUGGESTIONS AND FOOD PAIRING

Its fruity style makes it ideal to accompany grilled meats. Also, it becomes the perfect companion to pork ribs with sweet and sour tomato sauce, garlic and caramelized onions.