

ALAMBRADO ES LA *guía de la vid y el sostén* DE LOS  
FRUTOS EN EL VIÑEDO, DESDE EL INICIO *de cada*  
*brote*, ACOMPAÑANDO SU CRECIMIENTO.

# ALAMBRADO

## BONARDA

2019

COMPOSITION	100% Bonarda
ORIGIN	Valle de Uco, Mendoza, Argentina
HARVEST	Handpicked grapes during the second week of April

ALCOHOL	ACIDITY	RESIDUAL SUGAR
14,5% vol	5,5 g/l	2 g/l

### VINIFICATION

Manual harvest. Classic red winemaking, with cold pre-fermentation and sowing of selected yeasts between 25 and 27 °C, and a maceration of 15 days on the pomace, with periodic pigging and delestage. Malolactic fermentation in tanks.

### TASTING NOTES

**Colour:** Intense red with violet tones.

**Aroma:** On the nose, it offers typical aromas of ripe red fruits, especially cherry, together with the notes of vanilla and spices provided by aging in barrels.

**Flavour:** On the palate it is fluid and velvety, with pleasant tannins and refreshing acidity.

