



2010 Alamos Bonarda

The 2010 Alamos Bonarda has a deep purple color. The nose shows ripe red fruits with subtle hints of violets and anise. The mouthfeel is sweet and juicy with raspberry and cherry fruit flavors and spicy black pepper notes. The finish is soft and sweet, with round, velvety tannins.

VARIETAL:
100% Bonarda

VINTAGE:
2010

VINEYARDS:
Mendoza eastern region, El Mirador

ALTITUDE:
2,440' elevation

FERMENTATION:
3 day pre-fermentation maceration, 6-8 day fermentation. Average fermentation temperature: 27 C

AGING:
5-7 months in French and American oak

ALCOHOL:
13,5% vol

TOTAL ACIDITY/PH:
5,1/3.8

RESIDUAL SUG.AR:
3.2 g/l

Prova da safra 2011. Churrasco durante o jogo BrasilxColômbia em 04/07/2014.