

<http://www.blackhawkimports.com/uma/>

UMA Bonarda



Varietal: 100% Bonarda

Viticulture and Vinification: Select grape clusters from the late ripening Bonarda grapes grown in the regions of Barrancas, Maipu and Mendoza are macerated and fermented in a temperature controlled environment to enhance the wines color and aroma followed by malolactic fermentation and stabilization. The wine then is allowed to rest for 6 months.

Tasting Notes: Inky purple in color with scarlet reflections with aromas of notes of plum with leather and tar notes.

Serving Suggestions: UMA Bonarda is an excellent accompaniment to roast duck, chicken, spicy sauces and pork.

Safra 2016. Jantar em 12/02/2018.