

ROSILLO BONARDA

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina El Pollo Estate (1,100 masl).

Composition Variety Bonarda 100%

Cultivated surface Bonarda: 3 hectares planted in 1975.

Vineyard systems Trellis system, Gouyot single system. Irrigation system: traditional superficial furrows. Hail protection: Anti-hail netting, Grembiule system.

Harvest Manual harvesting using plastic baskets with a 15 kg capacity, avoiding the crush of the berries.

Yield 80 quintals/Hectare

Vintage 2007

Climatic conditions The season 2006-2007 had particular climatic conditions. The grapes ripened fifteen days later than usual. This happened at the beginning of autumn, when the days were warm and the nights were cold, a slow riping process occurred and the grapes reached an excellent balance between sugar and natural acidity. The combination of these factors produced wines of great intensity of colour and character.

Winemaking Process Grapes are hand picked. The clusters are selected manually before they are poured into the destemmer. Ten per cent of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavors and aromas. The alcoholic and malolactic fermentation occur spontaneously in the steel tanks. The maceration with the grape skins takes about twenty days at a controlled temperature, pressing them daily, pumping over the pomace, and transferring it to different tanks. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Analysis Density: 0.994, Alcohol: 13.50 % v/v, Residual sugars: 2.560 gr/l
Total acidity: 4.80 gr/l, Volatile acidity: 0.47 gr/l, pH: 3.7

Tasting notes *Colour:* It shows an intense red colour with deep purple glints. *Nose:* On the nose, it is full and complex. Strong aromatic black and red berries, spices like nutmeg and vanilla, tobacco and truffle. *Mouth:* The mouth is rich, full bodied, with sweet tannins, specially due to the right balance between acidity and softness. Long, but velvety palate.

Comments Popular and the second emblematic Argentinian variety. On the palate, it is concentrated and mouth filling. Consistent and affordable.

Commercial brand DOMADOS - Rosillo

Package 75 cl./bottle; 12 units/case

Label design by Boldrini & Ficcardi

