



## TOBIANO MALBEC - BONARDA

**Vineyard location** La Consulta, Uco Valley, Mendoza, Argentina. La Elena (1000 masl) and El Pollo (1100 masl) Estates.

**Composition** Varieties Malbec 65%, Bonarda 35%

**Cultivated surface** Malbec vineyard: 6 hectares planted in 1980.  
Bonarda: 4 hectares planted in 1975.

**Vineyard systems** Trellis system, Gouyot single system, spur pruning cordons.  
Irrigation system: drop system and traditional superficial furrows. Hail protection: Anti-hail netting, Grenbiule system

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

**Yield** Malbec 70 quintals/Hectare; Bonarda 70 quintals/Hectare.

**Vintage** 2007

**Climatic conditions** The season 2006-2007 had notable climatic variations. An annual rainfall of 205 mm, gave outstanding healthy vineyards this year. Spring was temperate, which helped the excellent growth of the canopy. Summer was quite hot, with marked differences between day and night providing high concentration of organic compounds (*polyphenols*).

**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. Finally, the wine is placed in oak barrels for three months.

**Analysis** Density: 0.992, Alcohol: 14.00 % v/v, Residual sugars: 2.20 g/L  
Total acidity: 58.90 mEq/L, Volatile acidity: 5.7 mEq/L, pH: 3.8

**Tasting notes** *Colour:* Intense red with purple hints. *Nose:* Intense and complex, it displays plum, cherry, raspberry and spices. Subtle aromas of nutmeg, vanilla, and tobacco, arising from oak wood. It highlights floral aromas of violets, prunes, mulberries, and figs. *Mouth:* Consistent notes on the palate, coupled with sweet and round tannins give balanced acidity with a persistent finish.

**Comments** Typically Argentinean blend. On the palate, it is concentrated and mouth filling. Fruity and floral, it combines perfectly with red meat, and succulent food. Strong Argentinean accent. Easy to drink, to share with loved ones.

**Commercial brand** DOMADOS - Tobiano

**Package** 75 cl./bottle; 12 units/case

**Label design by** Boldrini & Ficcardi

