



# CALIGIORE

## BONARDA

SINGLE ORGANIC VINEYARD  
2018

ALC 13.30%

pH 3.6

RS 2.05g/L

TA 5.74g/L

### PRODUCTION

289 Cases

### ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

### AGE OF VINES

45 Years

### SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

### BLEND

100% Bonarda

### WINEMAKING

Pergola trellising with 3,200 vines/ha yielding 4.5 tons/acre. 5 days of cold maceration between 8 and 10 degrees Celcius, 7 days of alcoholic fermentation and 5 days of post-fermentation maceration makes for a total of 17 days skin contact. 8 months in stainless steel tanks with 15% of the wine aged in second and third fill French oak barrels during that time. Minimum of 3 months in bottle before release. Unfined and unfiltered. Natural cold stabilization in winter.

### TASTING NOTES

Intense color with hints of violet and ruby tones. The bouquet highlights a lush fruitiness, reminiscent of black fruits like cassis and ripe plums. The small percentage aged in French oak brings a hint of vanilla and chocolate notes. On the palate we find it ample and velvety with a pleasant acidity uplifting its freshness and finish. The wine reflects the characteristic features of the variety through its generous fruitiness, and of the vintage through its concentration and softness. Ideal to serve with red meats or pasta with strong sauces and venison. Suitable for vegans. Certified Organic Wine.

