



BODEGA  
PUERTA DEL ABRA  
BALCARCE-ARGENTINA

## INSÓLITO

100% BONARDA 2018

### Harvest

Hand picked. March 28th, 2018.

### Green cycle

2017-2018 season was characterized by a good hydric balance, with a lot of sunny days during the months of February and March, which allowed a proper phenolic ripeness in skins and seeds.

### Yield

5,0 ton/ha

### Maceration

Cold soak for 72 hours.

### Alcoholic fermentation

Alcoholic fermentation with commercial and native yeasts in new french oak barrels.

### Malolactic fermentation

Yes.

### Aging

24 months in french barrels, 60% first use and 40% second use.

### Bottling

October 2020



### Alcohol

11,87

### pH

3,9

### Total acidity

6,06

## WINE DESCRIPTION

In our rich in biodiversity and calcium carbonate soils, Bonarda expresses itself with subtlety. Its maturity is paused and slow, and the fruit forward profile range between harvests from red fruit to soft spicy notes such as pepper. The climate conditions allows us to obtain a balance between alcohol and the phenolic ripeness, achieving wines without too much alcohol but good concentration.

## TASTING NOTES

In sight, we find a limpid wine with red bright cherry color and ruby hues. In the nose we have a medium high aromatic intensity. Fresh red fruit aromas can be sensed, like cherry and prune, as well as strawberry jelly and raisins. Furthermore, we find herbal (laurel) and minty notes. In the mouth, the wine is kind, with an acidic profile (typical of this place), sweet and silky tannins. Medium body, balanced and persistent.