



BODEGA  
PUERTA DEL ABRA  
BALCARCE-ARGENTINA

## INSÓLITO

100% BONARDA 2016

### Harvest

Hand-harvested, March 30th

### Growing Season

The 2015 – 2016 season presented a drier spring than usual. December showed the lowest precipitation in the last three years in the company of many sunny days with temperatures up to 34-36 °C (93.2 – 96.8 °F). February saw days of direct sunlight and, even though two heavy storms took place, there was little infiltration.

### Yield

3.5 t/ha (1.42 t/ac)

### Maceration

3 days cold soak. 22 days total maceration

### Alcoholic Fermentation

Alcoholic fermentation with selected yeast in 200-liter stainless steel tanks

### Malolactic Fermentation

Native lactic bacteria

### Barrel Aging

10 months, 100% new medium-toasted French oak

### Alcohol Bottling

13,13  
December 2nd, 2017

### pH

3,63

### Total Acidity

6,63



## WINE DESCRIPTION

Bonarda expresses itself subtly in our calcareous and biodiversity-rich soils. Its ripening process is unhurried and the fruit profile varies depending on the harvest; it flaunts red fruits with kind spicy notes such as pepper. Climate conditions allow us to strike a balance between alcohol and ripeness of skins and seeds, attaining concentrated, low-alcohol wines.

## TASTING NOTES

Deep cherry red colour with ruby tints. Aromas of red fruit, menthol and wild herbs. The hints of oak ageing add complexity and notes of vanilla and cocoa. The palate displays a medium body and firm tannins with a balanced and fresh aftertaste.