



AWARDS

91

POINTS

Tim
Atkin



INSÓLITO

BONARDA 2018



HARVEST

Hand-picked - March 27, 2018



PRODUCTION

700 bottles



ENOLOGIST

Delfina Pontaroli



ALCOHOL

11,87 % v/v

pH

3,9

TOTAL ACIDITY

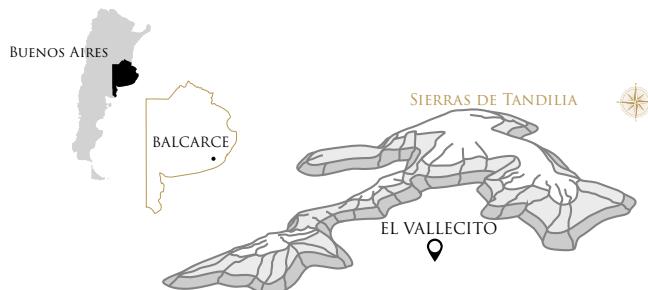
6,06 g/l

VINIFICATION

After cold soaking for 72 hours, grapes are fermented in first-fill oak barrels using selected and native yeasts. The wine is aged for 24 months in French oak barrels (60% first-fill and 40% second-fill), undergoing natural malolactic fermentation.

VINEYARD

El Vallecito was planted in 2013 on limestone soils at 377-450 fasl and is surrounded by the Tandilia mountain range, a 2200 million-year-old formation. The high rainfall levels in the area throughout the vine growth cycle, combined with temperatures ranging from 84 °F (29 °C) during the day to 57 °F (14 °C) at night, provide ideal conditions for the development of red and white strains.



TASTING NOTES

Sight: Red-cherry color, with ruby hues. A limpid and bright wine.

Smell: Aromas of red fruit, cherry and plum. Strawberry jelly and raisin notes. Herbal notes of laurel and mint.

Taste: The attack is soft, with an acidity typical of this region. Sweet tannins, silky texture, delivering a medium-bodied wine. Well-balanced and with a lingering finish.