

VIÑALBA Malbec/Bonarda

This wine combines Argentina's most famous variety Malbec, with the 2nd most-widely planted red variety, Bonarda. Originally native to Italy, Bonarda has, like Malbec, become something of an Argentine speciality.

This wine is a deep ruby colour with purple hues. There are rich dark fruit aromas with hints of violets. An elegant and complex taste, with plum, damson, bramble and delicate floral notes. This wine is perfect with pasta, risotto and red meat dishes.

VINEYARDS & VITICULTURE

The vines are grown in the foothills of the local mountains, around 1000m above sea level. The vines here are on average 20 years old, and ideally suited to the sandy, loamy soils.

The warm days and cool nights in Mendoza extend the ripening times of the grapes and lead to rich, flavourful wines with elegant structure.

WINEMAKING

The grapes for this wine were hand-harvested in March & April. After being carefully hand-sorted, the grapes were cold macerated for 5 days before a fermentation with 3 pumping over per day.

The wine is unoaked, to preserve the pure varietal character of the Malbec and the unique aromas of the Bonarda.



PRODUCT DETAILS

REGION:	Mendoza
BLEND:	90% Malbec; 10% Bonarda
OAK:	None
ALCOHOL:	13.5% vol
RESIDUAL SUGAR:	2.3g/l
CLOSURE:	Cork - DIAM
SUITABLE FOR VEGETARIANS:	Yes
SUITABLE FOR VEGANS:	Yes