

VIZCACHERA®

RESERVE LINE ESTATE BONARDA

by VIZCACHERA



ELABORATION

This wine is made from 100% Bonarda.

TASTING NOTES: It is an intense ruby red wine (bright) with medium to high intensity purplish tones, soft and velvety tannins and a dominant aromas of red fruits (strawberry, raspberry, blackberry) with a complex aromatic profile.

Its passage through wood allows an excellent maturation giving it notes of vanilla and toast.

DATA SHEET

- Location: It comes from our vineyard located in the district of Santa Maria de Oro, Medrano, department of Rivadavia, Mendoza province. One of the most prestigious micro-terroirs in the East area for this noble grape variety, in Mendoza province.
- Harvest: First and second week of April.
- Quantity per Ha: 150- 180 qq/ha.
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Drip irrigation.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 400 pounds.

DATA ANALYTICS

- Alcohol: 13,40%
- Residual sugar: 2,15g/l
- Total Acidity:5,75g/l
- Volatile Acidity:0,48 g/l
- Ph: 3,74

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60.8 – 64.4 F°.
- It is would pair well with meat and grilled vegetables; spicy dishes; pastas; legumes; roast meats; hard cheeses.

Presentation in Bottle: heavy small conical olive green bottle 750ml.