

PUZZLE®

MALBEC - BONARDA

by VIZCACHERA



ELABORATION

This assemblage wine is composed by 50% of Malbec and 50% of Bonarda.

It is a wine of intense color (violet red with bluish tones). It has medium body, sweet and pleasant tannins, with floral and spicy notes. Its aroma reminds of fruits such as plum, cassis, cherries, strawberries and violets. At the end we can feel a sweet touch in the mouth. At the storage we will obtain a soft, balanced and fresh wine.

DATA SHEET

- Harvest: Fourth week of March (Malbec), first week of April (Bonarda)
- Quantity per Ha: 180 – 200 qq/ha (Bonarda)
150 – 180 qq/ha (Malbec)
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Flood system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 882 pounds.

DATA ANALYTICS

- Alcohol: 13,10%
- Residual sugar: 2,08 g/l
- Total Acidity: 5,20g/l
- Volatile Acidity: 0,50 g/l
- Ph: 3,65

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60 – 64 F°
- It would pair well with red meats, pastas with sauces or creams.

Presentation in Bottle: Giuliana Olive Green Bottle 750ml. (Ecological bottle)

