

PUZZLE®

TEMPRANILLO - BONARDA

by VIZCACHERA



ELABORATION

This assemblage wine is composed by 60% of Tempranillo and 40% of Bonarda.

Both of these varieties are used to make “coupages wines”.

It is a wine of intense color (ruby red with violet tones of medium intensity) and it has lower tannin. This wine is from a warm zone so we can perceive sweet fruity notes, jams, syrup, red fruits (raspberry, strawberry, and plum.) We can notice a slight sweetness and red fruity notes (raspberry, strawberry, blackberries) in the mouth.

At storage we will obtain a soft, balanced and fresh wine.

DATA SHEET

- Harvest: First week of March (Tempranillo), first week of April (Bonarda)
- Quantity per Ha: 180 – 200 qq/ha
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Sprinkle 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: 1,97g/l
- Total Acidity: 4,97g/l
- Volatile Acidity: 0,57 g/l
- Ph: 3,68

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60 – 64 F°.
- It would pair well with red meat stew and pasta with spicy tomato sauce.

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

