

ALIADO DE LA NATURALEZA

PRIMER CORTE

BONARDA 93% - CABERNET FRANC 7%

Between desert landscapes, rustic and subtle at the same time, between deep white salt flats and petrified black lava fields, Aliado was born, nurtured and inspired by the fauna and flora of the Puna of Catamarca, characterized by its great beauty and peculiar ability to adapt to an extraordinary variety of habitats.

TECHNICAL DATA

- Alcohol: 13,9%.
- Fermentation: Selected yeasts, maximum fermentation temperature 26°C, for 15 days.
- Aging: stainless steel tanks.
- Total Acidity: 6.9 g/l.
- pH: 3.79.

DESCRIPTION

The fruit comes from our optimal vineyards for the development of this grape due to the high level of insolation and thermal amplitude. Intense ruby red in color, with black hues, typical of the variety, it has an intense aroma dominated by notes of red fruits. Subtle and sweet entry. With good acidity, it presents soft tannins that blend very well with the fruit. Elegant and memorable. Easy to drink.

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