

# ALIADO DE LA NATURALEZA

## TERCER CORTE

BONARDA 47% - MALBEC 40%  
ANCELOTTA 13%

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: 14,2%.
- Fermentation: Selected yeasts, maximum fermentation temperature 26°C, for 15 days.
- Aging: stainless steel tanks.
- Total Acidity: 6,1 g/l.
- pH: 3.80.

### DESCRIPTION

Intense and sweet flavors are perceived in this wine of ripe plums and blackberries, contributed by Bonarda and Malbec, together with subtle notes of spices conferred by Ancelotta. The particular voluptuousness and sweetness of this wine allow us to pair it with pork chops with honey, lamb tagine with plums or tenderloin with orange.

[WWW.TIERRADEVOLCANES.AR](http://WWW.TIERRADEVOLCANES.AR)

