

TIERRA DE VOLCANES

PUNA OF CATAMARCA

Terrain Series



BONARDA

In our Andes mountain range, in the northwest corner of the province of Catamarca, there is the biggest concentration of the highest volcanoes in the world. Our vineyard parcels in these Lands of Volcanoes express the essence of their origin. Cold winds and wide thermal amplitudes make our identity.

- **Vineyard:** *Pascual Longo*

Technical data

- **Variety:** 100% Bonarda.
- **Harvest:** Manual.
- **Alcohol:** 15,1%.
- **Fermentation:** 3 days of cold skin maceration at 5-8 °C. 18 days of fermentation in stainless steel tanks. Maximum fermentation temperature: 24° C. 18 days of maceration.
- **Aging:** 50% in stainless steel tanks and 50% in second and third use American oak barrels to preserve the varietal character of the grape.

Description

Fruits from our Pascual Longo vineyards, optimal terroirs for the development of this grape due to the high level of sunshine and thermal amplitude of the place. Intense ruby red in color with black hues, typical of the variety, it has an intense aroma dominated by notes of ripe red fruit and smoky hints. Of stupendous presence in the mouth, with a subtle and sweet entrance. With good acidity, it presents ripe and soft tannins. Elegant and memorable, it's not too powerful or too light.

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