



R.J.VIÑEDOS



Toffré
e HIJAS

GRAN BONARDA

Varietal Composition: 100% Bonarda

Vintage: 2014

Harvest: Handpicked during the second and third week of April.

Origin / Vineyard Location: Vineyards from Lujan de Cuyo, Alto Agrelo, at 900m above sea level.

Vegetative Cycle: The 2013/14 cycle had a cool spring with late frosts which caused lessened production. January was very hot and February rainy. Between February and April the temperatures were lower than average which allowed for a prolonged and complete maturation with very satisfactory results by enological parameters.

Production: Between 6 and 10 ton per hectare

Maceration: 2 to 3 days of cold maceration, and 17 days of maceration in total.

Alcoholic Fermentation: Alcoholic fermentation with select yeasts, in epoxied concrete tanks of 120 hectoliters (12.000 liters).

Malolactic Fermentation: With indigenous bacterias.

Ageing: 10 to 11 months in oak barrels with 50% of the total volume in French and American oak of second and third use. The remaining 50% is held in a tank for ageing.

Tasting Notes: Intense red-purple color with bluish hues. In the nose the red fruits, light tomato notes, and some blackberries and raspberries stand out; also spices such as mint and clover. There is a notable presence of chocolate, vanilla and mocha. First it is big, fresh, and robust. The tannins are juice and the fruity flavors come out in the aftertaste.