



R.J.VIÑEDOS



Pasión 4

BONARDA

Varietal Composition: 100% Bonarda

Vintage: 2015

Harvest: Handpicked the fourth week of March and the first of April.

Origin / Vineyard Location: Vineyards in Luján de Cuyo (Agrelo). The altitude is 900 meters above sea level.

Vegetative Cycle: The 2014/15 season was characterized by a warm winter and a cool summer with higher than average amounts of rain. The vineyards with well-draining soils produced high quality wines due to the lower than average temperatures.

Production: Between 9 and 11 tons per hectare

Maceration: 2 to 3 days of cold maceration, 12 to 15 days of maceration in total

Alcoholic Fermentation: Alcoholic fermentation with select yeasts in epoxied cement tanks.

Malolactic Fermentation: With indigenous bacterias.

Ageing: 15% of the total volume is aged in French and American oak barrels (of second and third use) for 4 to 6 months and the remaining 85% in epoxied cement tank.

Tasting Notes: Purple color with dark and violet tones. Strawberry aromas fuse with forest fruits such as blackberries, raspberries, and redcurrant. Also, some spices are present like notes of mint. In the mouth its tannins are enjoyable and it has a fresh fruity finish.