



TASTING NOTES

A wine of great personality, with deep red color and dark hues. Aromas of red and black fruits are complemented by spicy notes from oak aging. On the palate, it is rich in tannins, with excellent body, long persistence, and a powerful finish. Natural sediment may occasionally appear in the bottle, reflecting its authenticity.

MI ESTANCIA PREMIUM BONARDA

TECHNICAL SHEET

Varietal: 100% Bonarda.

Bottle size: 750 ml.



Pairing: Perfect with an Argentine asado (barbecue) or traditional empanadas criollas.



Serving temperature:
16-18°C (60°F-64.4°F)



Cellaring potential:
8 years.

WINEMAKING

Careful hand-harvesting and selection of grapes in the vineyard. At the winery, the fruit undergoes gentle destemming and cooling before fermentation. Fermentation lasts approximately 11 days with selected yeasts, at controlled temperatures of 28°C. The wine then rests for 4-5 months in traditional masonry vats, and subsequently, aged for a short period in French and American oak. Finally, it is bottled and further aged for 4 months before release.

Winemakers: Oscar Egea, Walter Egea.

Agronomist: Jorge Riveros .

VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Mendoza.

Vine age: 30 years .

Altitude: 650-700 m.a.s.l.

Yield: 15,000 kg/ha.

Irrigation: Combination of underground water and meltwater from the Andes.

Annual production: 45,000 bottles.