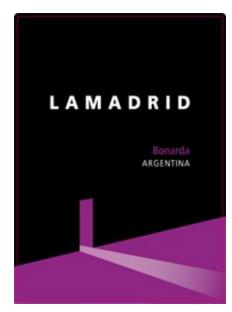
LAMADRID BONARDA

Description: We strive for an Agrelo *terroir*-driven Bonarda that is easy-to-drink and fun, with color and concentration that over-delivers at its price point. **Label Notes:** Lamadrid is the name of the family of the owner and founder, Guillermo García Lamadrid. In each bottle of Lamadrid we open a door and discover a world of unique experiences and sensations.

S.R.P.: \$15

Case Production: 1,500 **UPC:** 852282002308



Winemaker: Héctor Durigutti

Winery: Lamadrid

Vineyard: Estate single vineyard, Agrelo, Mendoza

Varietal: 100% Bonarda

Average Age of Vines: 37 years

Average Vineyard Altitude: 989 meters

Density: 3,500 plants per hectare **Production:** 1.5 kg per plant **Sustainably Farmed:** 100% **Harvest Method:** By hand

Sorting: Double manual selection

Fermentation and Maceration: Cold maceration at 8C for 5 days; alcoholic fermentation with four daily pump-overs for 15 days at 25-27C with

indigenous yeasts

Malolactic Fermentation: 100% spontaneous in oak

Winemaking: No stabilization, no filtration, no

clarification

Aging: 9 months in new French oak innerstaves

Alcohol: 13.5

Residual Sugar: 0.18%

Acidity: pH of 3.75; TA of 5.6 q/L

YOUR TASTING NOTES:			