

LAMADRID BONARDA RESERVA

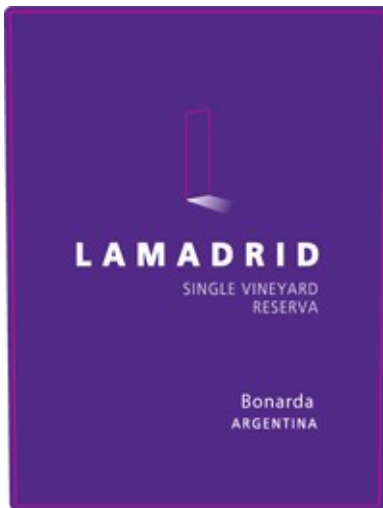
Description: We strive for an Agrelo *terroir*-driven Bonarda that is complex with very concentrated fruit.

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.: \$17

Case Production: 1,300

UPC: 852282002087



Winemaker: Héctor Durigutti

Winery: Lamadrid

Vineyard: 100% Lamadrid vineyard, Agrelo, Mendoza

Varietal: 100% Bonarda

Average Age of Vines: 37 years

Average Vineyard Altitude: 989 meters

Density: 3,500 plants per hectare

Production: 1.2 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: Cold maceration

at 5C for 10 days; alcoholic fermentation with

indigenous yeast in 5,000 liter epoxy concrete tanks

for 25 days between 28-31C

Malolactic Fermentation: 100% spontaneous in oak

for 5 days at 22C

Winemaking: No stabilization, no filtration, no

clarification; 10% bleed-off

Aging: 12 months in 50% first use and 50%

second-use French oak barrels

Alcohol: 14.0

Residual Sugar: 0.19%

Acidity: pH of 3.77; TA of 5.8 g/L

YOUR TASTING NOTES:

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