

MAIRENA

Bonarda



Variety: 100% Bonarda

Harvest: 2009

Vineyards: Of our own in Ugarteche, Luján de Cuyo.

Vineyard Altitude: 3.182 feet above sea level.

System of Conduction: bower of grapes

Surface: 12 hectares / 29,65 acres

Production: 80 quintals per hectare.

Temperature range: During summer 14°C / 57°F at night and 26°C / 79°F during the day.

Soil: Silt and brown earth.

Irrigation system: Trickle-drip

Extra-cultural works: Pruning restriction, shedding of leaves, and controlled irrigation according to pluvial precipitation.

Harvest Mode: Manual in plastic boxes of 18 kg.

Elaboration: Horizontal grape destemmer, controlled alcoholic fermentation at 26°C / 79°F with selected yeasts and PH correction.

Malolactic fermentation: Partial at 70% at 16°C / 61°F.

Ageing: 6 months of contact with French oak.

Clarification: With egg albumin.

Filtration: With cellulose sheet filter.

Storage: 8 months in the bottle.

Organoleptic characteristics: An profound red with purple hues in appearance. Prominent notes of wild berries and vanilla, mixed with a delicate hint of wild mushrooms on the nose. Intense tannins that grab the pallet, yet structured and smooth with a pleasant acidity. Ideal complement to game, pasta cheeses and spicy sauces.

Owner: Blanco Family.

F A M I L I A
B L A N C O

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