



*Enrique Foster*



100% Bonarda.



Grapes carefully selected in Cuartel 18 of our vineyard Los Altepés, located in Los Árboles, Uco Valley. Traditional fermentation at 26° C and maceration for 25 days.



Aged in new French oak barrels for 18 months and then 12 months in the bottle.



Deep red colour. Complex aroma where red fruits such as plums, raspberries, currants, blackberries, blueberries are combined. Good structure and pleasant tannins, with a long persistence in the mouth.



Ideal for pairing with red meats and foods with creamy and dairy sauces. Excellent with chocolate and ice cream.



Serve between 16°C and 18° C.

ENRIQUE  
**FOSTER**  
*— F —*