



Reserva



100% Bonarda.



Los Altepes, Los Árboles, Tunuyán, Valle de Uco, Mendoza, Argentina. 1050 meters above sea level. Hand picking. Limited production.



Harvest time is in the second and third week of March. Hand picking in small plastic boxes of 18 kg. Alcoholic fermentation at 24°C for 8 days. 12 months aging in french and american oak barrels.



Intense violet red color. Berries and plum aromas are outstanding. In the mouth, it is elegant and vanilla flavors, which are given by the oak, can also be noticed. It has a good structure and its finish is long and persistent.



Ideal to pair with stuffed pasta.



Service temperature for this wine is between 14° and 18° C.

ENRIQUE
FOSTER
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