

ALGODON

WINE ESTATES

PREMIUM RESERVE MALBEC BONARDA 2013



HISTORY

With vines dating back to 1946, when it served as a private vineyard estate, this remarkable property was redeveloped in 2002 by the grandson of golf legend José Jurado; “The father of Argentine Professional Golf”.

In 2007, the 718 acre property was purchased and renamed by the U.S. based development firm, Algodon Wines & Luxury Development Group, who expanded the estate by nearly triple its acreage to over 2,050 acres.

REGION

San Rafael, Mendoza, Argentina

VARIETAL

70% Malbec - 30% Bonarda

VINEYARDS

Coordinates: 35° latitude South
Altitude: 800 m above sea level
Soil type: Sandy loam
Mean annual precipitation: 7.9 in
Age of vines: Planted in 1946
Surface: 7.4 acres
Training system: Low trained vines
Pruning: Guyot
Irrigation: Flow and drip irrigation from the thaw of the mountains
Yield per hectare: 11,000 lbs

WINEMAKER

Mauro Nosenzo

WINEMAKING

Though these grapes mature at different times, we harvest both together (the Malbec ten days later than typical, the Bonarda ten days early). Traditional fermentation, with selected yeasts in stainless steel tanks at a controlled temperature between 26 and 30° C (78 – 86° F). Macerated for 25 days. Complete malolactic fermentation. The aging process continues in the barrels for 18 months.

TASTING NOTES

Deep red ruby color. A huge aromatic complexity composed mostly by berries, raspberry, and floral notes followed from licorice, cloves and leather. The fine tannin run on the palate, well balanced with acidity and astringency. Long and elegant finish. It can easily age for a decade or more.

TECHNICAL INFORMATION

pH: 3.72
Total Acidity: 5.4
Residual Sugar: 1.45
Alcohol: 14.5%
Production: 900 cases