



BURBUJAS DE LOS ANDES BONARDA BRUT ROSÉ 2020 Uco Valley, Mendoza

TASTING NOTES

This sparkling wine, made exclusively with Bonarda grapes, is the result of many years of experience working with this grape variety, which is very traditional in Mendoza. A rosé inspired by the heights of the Andes Mountains, a terroir in which Bonarda – grown at this height and on limestone soils – displays the fruitiness and freshness of mountain wines. It shows a bright golden pink color, with copper hues. Little bubbles rise slowly in the glass, forming a perfect pearl string. It has a complex nose that combines notes of bread, sunflower seeds, with fruity notes of tangerine, cherry, ripe apricot and watermelon, and floral notes of orange blossom and white flowers. The palate is crisp, with a balanced acidity that works as a thread towards a vertical wine. It has a medium volume, showing in the mouth the same notes of bread, fruit and flowers. Best if served between 46-50°F (8-10°C).

VINTAGE 2020

This was a very dry year, with an average rainfall below the region's historic records. The weather in the months before the harvest marked the hottest minimum temperatures of the last ten years, with very hot days. These conditions produced very concentrated grapes, with amazing potential. February brought cooler days, so we rapidly organized the harvesting schedule to pick up the grapes at their optimum ripening level. By the first days of March, all the grapes were in the winery.

WINEMAKING

100% manual harvested Bonarda grapes. The grapes were pressed immediately upon arrival at the winery, giving a lovely pink color. The wine was vinified with native yeast in 300hl stainless steel tanks, with temperature control at 13-15° Celsius and no acid corrections. The second fermentation took place in the bottle, using the traditional method. It was aged on lees for 12 months, to maintain the fruit and freshness, and achieve complexity without yeasty notes. This sparkling wine does not have any liqueur d'expédition (dosage) to keep its varietal purity and the characteristic traits of its origin.

TERROIR & SOIL STRUCTURE

100% Bonarda Argentina grapes coming from alluvial-calcareous soil vineyards in El Peral (Uco Valley). This area sits high, which contributes to cooler nights, resulting in acid development and retention. 90% of the soils are limestone gravels with a sandy loam structure and very low water retention capacity. The low fertility soils help control the natural vigor of the Bonarda vine, and deep soils with good drainage facilitate root development.

TECHNICAL NOTES

Alcohol: 12% | Total Acidity: 6.20 g/l | Residual Sugar: 1.35 g/l | Closure: DIAM Cork and Muselet | Bottle Capacity: 750 ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

