



BURBUJAS DE LOS ANDES BONARDA BRUT ROSÉ 2023 Uco Valley, Mendoza

This sparkling wine, made exclusively with Bonarda grapes, is the result of many years of experience working with this grape, which is very traditional in Mendoza. In this sparkling wine, the Bonarda variety demonstrates its potential to produce wines of very high quality and great personality. This is 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.

TASTING NOTES

It has a bright coral pink color, with silver hues. It shows very fine bubbles that form a perfect and persistent pearl string. The nose has fresh fruity notes, quince, pear, pomegranate, cherry stone, raspberry and white peach. There are also notes of toast and white flowers. The palate is textured and creamy, with a juicy mouthfeel and a refreshing acidity. A mineral sensation is clearly perceived at the front of the mouth. It has a long finish full of fruit notes, inviting to enjoy another glass. Best if served between 46-50°F (8-10°C).

VINTAGE 2023

2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, it rained for a few days and this dampened the advance of grape ripening. The early harvest was decisive in maintaining the winery's style. Despite the challenges of the harvest, these conditions favored wines with great concentration in the mouth, verticality, and texture.

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 (55-59°F) 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 grapes from a 30-year-old vineyard in La Carrera, Tupungato (Uco Valley), at 1,600 meters above sea level. The soil profile is sandy loam with limestone gravel. The entire vineyard is trained on pergola, a system that contributes to a balanced vigor and a slower grape ripening.

TECHNICAL NOTES

Alcohol: 12.5% | Total Acidity: 7.72 g/l | PH: 3.15 | Residual Sugar: 1.8 g/l | Closure: DIAM Cork and Muselet | Bottle Capacity: 750 ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Ana Wiederhold, Victoria Maselli.

