



BURBUJAS DE LOS ANDES BONARDA BRUT ROSÉ 2019 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 pretty onion skin color, with copper and orange hues. Fine and persistent bubbles raise in the glass. It has a fruity nose with nectarine and tangerine peel notes, as well as aromas of walnuts and pistachio. It is an expressive, highly aromatic sparkling wine. On the palate, it has a balanced and long acidity, with a vibrant mouthfeel. Best if served between 46-50°F (8-10°C).

VINTAGE 2019

Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. During spring there was little rainfall and no late frosts. In January there were two important heat waves, which are typical in Mendoza. These heatwaves contributed to concentration in the grapes that, with our early harvest philosophy aimed to obtain natural acidity, produced wines of excellent quality and elegance.

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: 11.7% | Total Acidity: 6.90 g/l | pH: 3.1 | Residual Sugar: 2.0 g/l | Closure: DIAM Cork and Muselet | Bottle Capacity: 750 ml | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgia, Victoria Maselli.

