



ALGODON OLD VINE MALBEC BONARDA 2013

REGION: Mendoza, Argentina

APPELLATION: San Rafael

YIELD (HI/Ha): 40hl/ha

BLEND: 70% Malbec & 30% Bonarda

WINEMAKER: Mauro Nosenzo

VINEYARD

32 ha with a unique position between two rivers, the Diamante and the Atuel, which deliver fresh and unpolluted water from the glacial Andes. Warm temperatures during the day and cool at night bring complexity to the resulting perfectly ripened fruit, while the benefit of dry clay and sandy soil, rich in minerals, reduces complications with mold that can attack the grapes in an otherwise humid environment.

VITICULTURE

Eco-friendly practices such as natural fertilisers, restricted use of most agrochemicals, use of renewable energy and clean-combustion power generating sources. Own natural water reservoirs serve as primary water source.

WINEMAKING

Though these grapes mature at different times, the Malbec three weeks before the Bonarda, they are harvested both together (the Malbec ten days later than typical, the Bonarda ten days early). Planted in alternating rows, the Malbec brings luscious sweetness while the Bonarda provides firm acidity.

Aged for 18 months in French oak barrels. Vines planted in 1946. Manual harvest.

TASTING NOTES

Deep ruby red colour. A huge aromatic complexity composed mostly by berries, raspberry, and floral notes followed by liquorice, cloves and leather. Ripe tannins, balanced with acidity and astringency. Long and elegant finish. It can easily age for a decade or more.

www.algodonfinewines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes