

GRAN DANTE BONARDA

VARIETAL: 100% Bonarda.

VINEYARD LOCATION: El Mercado District, Santa Rosa, Mendoza (600 mts. above sea level).

VINES: Vines planted in 1997

PLANTS PER HECTARE: 1.660 x ha.

KILOGRAMS PER PLANT: 4.5 Kg

WATERING: Through drip irrigation

VINEYARD YIELD: 7.400 kg/ ha.

HARVEST: Manual (20 Kg boxes)

PREFERMENTATION COLD MACERATION: 3 days at 8°C

ALCOHOLIC FERMENTATION: 14 day fermentation with indigenous yeasts to a maximum temperature of 30°C in stainless steel tanks. A 14-day post-fermentative maceration. 31 day contact between must/new wine and its skin and seeds.

MALOLACTIC FERMENTATION: Yes- naturally done in barrels.

AGING: 12 months in new French oak barrels.

ALCOHOL: 13.9%.

TOTAL ACIDITY: 5.3 g/l (expressed in tartaric acid).

NUMBER OF BOTTLES PRODUCED: 3730

CELLARING POTENTIAL: 8 years

TASTING NOTES: This traditional grape variety in Argentina has found its place in Dante Robino winery to express the characteristic fresh fruit of this variety. Of intense red color, you will find aromas of red berries and strawberries and a hint of exotic fresh eucalyptus wrapped with vanilla and caramel from barrel aging. Full bodied, well-balanced, expressive, with ripe tannins, all of which make this varietal purely enjoyable to round up the flavor profile.

COLOR: Deep color with intense purple hues.

NOSE: Intense and fruity, with notes of red fruit, red berries and ripe strawberry and a hint of eucalyptus.

Some tertiary notes of vanilla, butter and caramel, balanced with the typical aromas of the variety.

TASTE: Velvety, expressive, of sweet tannins that make it so characteristic of the variety.

SERVICE TEMPERATURE: 16°C to 18°C

VINTAGES AND AWARDS:

- ~ 2011 | Stephen Tanzer's International Wine Cellar Review - March/april 2015 - USA - 89 pts
- ~ 2013 | Argentina Wine Awards "10 years: Creating the Future" 2016 – Argentina - Silver medal 90 pts
- ~ 2013 | Tim Atkin Argentine Special Report – Report 2016 – England – 90 pts

