

# Las Perdices Bonarda Reserva

## VARIETAL COMPOSITION

100% Bonarda  
From Agrelo - Luján de Cuyo

## TASTING NOTES

Intense red-violet color.  
Aromas of red fruits and raspberry with a spicy undertone, along with delicate touches of vanilla lent by its oak aging.  
Elegant on the palate, pleasant and generous. Smooth, velvety tannins. Balanced, with spicy notes as well as notes of red fruits, chocolate, and coffee.  
Ideal as a match with grilled meats and vegetables, pastas, or hard cheeses.

## RECOMMENDED SERVING TEMPERATURE

16 -18° C (60 - 64 °F)

## ALCOHOL

14.5%

## RIPENING

Second two weeks of April

## HARVEST

Manual in 17 kg boxes (37 lbs)

## YIELD

8,000 Kg/Ha (7,200 lbs/acre)



## VINIFICATION

Prefermentative cold maceration for 7 days at 6 – 8° C (42-46 °F) . Selected yeasts used. Alcoholic fermentation for 10 days with temperature controlled between 24 – 26° C (75-79° F). Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 10 days

## AGING

12 months in new American and French oak barrels.

## CONSERVATION IN PROPER STORAGE CONDITIONS

5 - 7 years

## TOTAL ANNUAL PRODUCTION

Limited Edition of 10,000 bottles.

## PRESENTATION

Case x 6 x 750 ml  
Case x 12 x 750 ml  
Wooden box x 1 x 750 ml