

EMMA ZUCCARDI BONARDA 2010



GRAPE COMPOSITION 100% Bonarda

ORIGIN Santa Rosa vineyards, Mendoza
Altitude: 2034 ft / 620 masl.
Soil texture: Sandy-silt-clay.

San José, Tupungato, Uco Valley
Altitude: 4700ft / 1433 masl
Soil texture: Sandy - lime.

HARVEST DATE Handpicked grapes in 13 kgs plastic boxes during first week of April.

ALCOHOL 13.1% vol. | TOTAL ACIDITY 6.10 g/l | RESIDUAL SUGAR 4.00 g/l

VINIFICATION The grapes were hand selected, destemmed and crushed. They underwent cold maceration for 7 days before classic vinification with selected yeast and fermented at 25-27°C. Then macerated for 20 days with daily *remontage* and *delestage*, followed by malolatic fermentation. 60% of the wine was aged in French oak barrels for 12 months. Only 3680 bottles produced.

TASTING NOTES Intense color, with purple hues

Great black ripe fruits such as blackberries and raspberries.

Full bodied with a voluminous entry, soft and round tannins. Long finish.

Sebastian Zuccardi, Winemaker