



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ BONARDA



VARIETIES

100 % Bonarda.

REGION

Alto Agrelo, Mendoza.

VINEYARDS

The vineyards are located at 3117 feet above sea level.

FERMENTATION

Cold pre-maceration takes place at 8°C for 5 days to extract color and aromas.

Fermented in stainless steel tanks for approximately 10 days at 28°C.

100% malolactic fermentation.

AGING

8 months in French and American oak Barrels of first and second use.

TASTING NOTES

Intense red color with violet hues. Aromas of berries such as raspberries and strawberries. On the palate, ripe sweet tannins. Balanced and smooth finish.

TECHNICAL INFORMATION

Alcohol 13.80 %

Acidity 5.57 g/l

pH 3.73

Residual Sugar 2.37 g/l