TAPIZ



TAPIZ BONARDA

VARIETIES
100 % Bonarda.

REGION
Los Nogales Estate, Vistaflores, Uco Valley and San Pablo Estate, Uco Valley, Mendoza.

VINEYARDS
LOS NOGALES ESTATE
Altitude: 1020 m
Characteristics: The environmental characteristics of this property confer a special elegance to the wines with a very good balance between colour, aromas and structure, highlighting the typicality in the aromas.
SAN PABLO ESTATE
ALTITUDE: 1350 m
CHARACTERISTICS: It is characterized by cold nights, due to the proximity of the mountain range and the altitude, giving wines of great intensity in color, aroma and structure, with destiny to high range and long guard.

FERMENTATION
Cold pre-maceration (5 - 8 C) for 5 - 8 days, to extract color and aromas. Fermented in stainless steel tanks for 10 - 14 days at 28 C. 100% malolactic fermentation.

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

TASTING NOTES
Intense purplish red colour. Fleshy red and black fruit aromas such as strawberries and raspberries. Subtle vanilla aromas. In the mouth it is pleasant, entry of sweet and ripe tannins. Long in the mouth.

TECNHICAL INFORMATION

Alcohol 13.70 %

Acidity 5.35 g/l

pH 3.77

Residual Sugar 2.70 g/l