Finca Las Tortugas Single Vineyard Bonarda, Agrelo 2020

AVE1502020

Nieto Senetiner

— Lujan De Cuyo, Argentina

A beautifully polished Bonarda from the original pioneers of this varietal in Mendoza.

Production

Grapes are hand harvested from vineyards planted in 1974 at the Las Tortugas estate, 1050m above sea level. Grapes are stored in small concrete vats for a two day cold maceration period. The wine is stored in French oak barrel for 12 months and aged in bottle for a further 12 months.

Tasting note

a lifted nose of dark chocolate, fresh cherries and leather, the palate shows the same notes with additional summer-pudding depth of fresh fruit and a pleasing acidity which lifts the whole. An outstanding, indeed restrained, example of this variety from the originators of Bonarda in Mendoza. Bravo.

Food Match

Ideal with traditional Italian dishes such as tagliatelle and ravioli served with with a hearty red meat and tomato sauce. Also great with mushroom risotto, empanadas and rather obviously...a good steak!

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Agrelo

Winemaker:
Roberto Gonzalez

Grape Varieties:
Bonarda 100%

Suitable for:
Vegan

Bottle Barcode:
7793440002910