

LAS TORTUGAS ESTATE BONARDA

2020

VARIETAL 100% Bonarda

HARVEST Hand picked, April 4th 2020

APPELLATION Agrelo, Luján de Cuyo, Mendoza

VINEYARD

Agrelo vineyards, Luján de Cuyo, at an altitude of 1,050 m.a.s.l. Semi-arid climate.

VEGETATIVE CYCLE

It was an unusual season due to climatic and hydric factors, which caused drops both in production and an anticipation of the harvest from ten and thirty days. For the ninth consecutive year, there were few snowfalls that further restricted the provision of water for irrigation in the summer season. Spring was cold in September and October, causing partial frosts and landslides. The high temperatures in the months of November, December and March reduced the size of the berries and anticipated the ripeness of the grapes. Because of this, it was necessary to harvest in a very short period of nine weeks when normally it is done in twelve. Despite the high maximum and minimum temperatures, a very good average temperature was recorded in March, which contributed significantly to quality. It was a harvest with normal rainfall distributed throughout the cycle. Thanks to the good summer temperatures and a considerable thermal amplitude, the grapes reached optimal maturity.

AGEING

Aged in French oak for 12 months Cellared in the bottle for 6 months.

TASTING NOTES

The wine is a deep cherry red color with blackish tints. Aromas of wood, smoke, truffles and tobacco subtly combine with the red fruit notes that are characteristic of the variety. The complex palate is full of ripe tannins, and it has a strong personality thanks to the balance between acidity and softness.



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