



VINO 40/40 OTRO ANDAR MALBEC BONARDA

Vinification

Fusion kitchen at its best: The beautiful fruitiness of the Malbec is spiced up by the herbal aromas of the Bonarda. 100% whole clusters maceration. Fermentation with autochthonous yeasts. Malolactic fermentation in barrels.

Ageing

Ageing in french oak barrels for 12 months.

Vineyards

Location	Ugarteche, Lujan de Cuyo. Property « la Sofia » on km 40 of the road 40.
Year of plantation	Malbce 2004 Bonarda 1963
Altitude	890 meters upon the sea level.
Varieties	Malbec and Bonarda
Soils	Clay soil on surface and mix of clay, stone and sand in the depth.

Technical details

Production	500 bottles
Yield	4000-7000 kg per hectare
Alcohol	13%