

**TONEL**

78

*Asado, tango and fútbol (soccer) are a part of our Argentinian DNA. 1978 is the year in which 23 Argentinians made history and won for the first time the World Cup. We value and pay homage to their effort and dedication to become the best.*

## MALBEC - BONARDA

### COMPOSITION:

65% Malbec, 35% Bonarda

25% Malbec | Los Chacayes, Valle De Uco, Mendoza

Altura: 1250 msnm

25% Malbec | Los Árboles, Valle De Uco, Mendoza

Altura: 1400 msnm

35% Bonarda | Los Chacayes, Valle De Uco, Mendoza

Altura: 1250 msnm



### HARVEST:

Manual harvest into 12 kg boxes, in stages within the same section. Harvest is always done during the early morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard.

### VINIFICATION:

Various oenological techniques are used in the elaboration of this wine. Fermentation in concrete tanks and micro - vinification in small tanks. In the case of the microvinifications, they are mostly co-fermentations of both varieties. Once the fermentation process has been completed, 50% of the final blend is determined and it is matured in oak barrels for 10 months, this is where the malolactic fermentation takes place. This is a wine of great structure, aromatic intensity, and complexity.

### TASTING:

Morello cherries, violets and hints of herbs and bubblegum. The palate is rinsed by plump, succulent black cherries. The palate is vibrant and lively, with bright cherry fruit, even some citrus notes and fine tannins. Fruit-driven finish. A great food wine.

### FOOD PAIRING:

Grilled red meat with black pepper, pasta with spiced sauces.

### TEMP SERVICIO

16 °C – 18 °C (61 °F – 64 °F)

MENDOZA



ARGENTINA