



Technical Notes

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WE'RE SERIOUS.

VIÑAS DE VILA BONARDA 2005

ORIGIN

Cruz de Piedra, Mendoza.

VINEYARDS

163 acres Cabernet Sauvignon, 111 Malbec, 86 Bonarda, 49 Merlot, 15 Tempranillo, 15 Torrontes, 10 Sangiovese, 15 Chardonnay.

COMPOSITION

100% Bonarda.

VITICULTURE

Fruit was sourced from 30+ year old vines in Vila's Oasis del Este vineyard. Harvest took place by hand during the first week of April.

YIELDS

4 – 5 tons/acre.

VINIFICATION

Cold maceration period of 2 days. Fermentation in temperature controlled cuves, with regular pump overs. Cuvaision of 15 – 20 days. Matured 6 – 10 months in tank with oak staves.

ANALYSIS

13.5% alc/vol.

TASTING NOTES

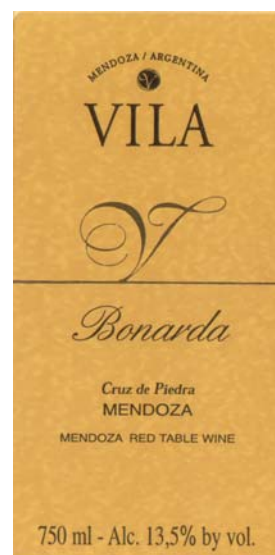
Loads of ripe red fruit aromas on the nose, with light spice and hints of coffee. Big and bold on the palate.

SERVE WITH

Excellent with pizza or hearty pasta dishes, or Latin American favorites including empanadas or roasted pork shoulder.

ACCOLADES

86 pts, "Best Buy" – The Wine Advocate, December 2007



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