



Paso a Paso

2021

BONARDA

Valle de Uco - Argentina



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Malbec

Vineyard: Finca Mussaver (El Cepillo, San Carlos)

Vine Age: 85-years-old

Soil Type: Sandy loam with rocks interspersed

Viticulture: Certified organic

Fermentation: Native — concrete vats (30% whole cluster)

Skin Contact: 7 days

Aging: 9 months in concrete vats

Alcohol: 12.5%

pH: 3.73

Total Acidity: 5.9 g/L

Total SO2: 61 ppm

Total Production: 833 cases

UPC: 7798395160036

Reviews

Wine Advocate | 91 points

About

The 'Vino de Garage' line from Paso a Paso is a reference to the good ol' days when Norberto and Sebastián were making Malbec and Bonarda out of a friend's garage. They have made huge strides since those days, circa 2008; they now have their very own 'garage' (read: cellar) in El Peral, just outside the quaint town of Tupungato. The fruit for this wine comes from Finca Mussaver in El Cepillo, San Carlos. This area, which is still in the greater Mendoza region, is south of Tupungato and is an unusual location to grow Bonarda because of the colder weather and elevation (about 3,600 ft. above sea level). This leads to a very long hang time and wonderful complexity. Bonus: this wine is certified organic!

The grapes were manually harvested and brought back to the cellar for spontaneous fermentation with 30% whole-clusters in concrete vats. After 7 days, the grapes were pressed and the wine went back into the same vats. Nine months later, the wine was bottled, without fining and just a gentle cross-flow filtration and small dosage of sulfur.

Tasting Notes

This wine has a deep violet hue characteristic of the grape. On the nose, an aromatic palette unfolds, ranging from fresh fruit to herbaceous notes, with hints of spices and a smoky undertone. It has a sweet entry and vibrant acidity, with soft tannins.



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