

Magna Montis

2024

‘BONJOLAIS’

Bonarda | *Valle de Uco - Argentina*

NATURAL

Stats

Grapes: 90% Bonarda - 10% Pedro Gimenez
Vineyard: La Arboleda (Tupungato)
Vine Age: 46-years-old
Soil Type: Sandy with a presence of silt
Viticulture: Sustainable (pergola system)
Fermentation: Native — stainless-steel (40% carbonic maceration)
Skin Contact: 25 days
Aging: 5 months in used oak
Alcohol: 13%
pH: 3.5
Total Acidity: 3.49 g/L
Total SO2: 91 ppm
Total Production: 150 cases
UPC: 0724751034168

Reviews

James Suckling | 91 points

About

This partial carbonic-maceration Bonarda shows a different, fresher expression of the most planted grape varietal in Argentina. Bonarda has always remained in the shadow of Malbec in Argentina, but as a generally lower-tannin grape than Malbec that is rarely put in new oak, this grape is great for people who like fruit-forward profiles and varietal character. The name of this bottling of course refers to the wines of Beaujolais Nouveau that are made in the same carbonic style. The fruit for this wine comes from the Arboleda vineyard in Tupungato (a sub-region of Mendoza) and is trained as a pergola on a high wire. This system helps to protect fruit from the intense Argentine sun, retaining acidity in the fruit.

The grapes were hand harvested and brought back to the cellar for spontaneous fermentation. About 40% of the batch went through carbonic maceration in a closed stainless steel tank, and the rest fermented as whole clusters in an open tank. After 25 days, the wine was pressed off the skins and sent to used oak to mature for five months. The wine was then bottled with a gentle filtration and small dosage of sulfur. No fining.

Tasting Notes

This Bonarda is loaded with fresh raspberries, a little spice, and a juicy, gulpable vibe. It's light on its feet with zippy acidity and silky tannins.