



Magna Montis

2023

'BONJOLAIS'

Red Wine | *Valle de Uco - Argentina*



NATURAL

Stats

Grapes: 90% Bonarda - 10% Pedro Gimenez

Vineyard: La Arboleda (Tupungato)

Vine Age: 45-years-old

Soil Type: Sandy with a presence of silt

Viticulture: Sustainable (pergola system)

Fermentation: Native — stainless-steel (100% carbonic maceration)

Skin Contact: 12 days

Aging: 6 months in used oak

Alcohol: 12.8%

pH: 3.5

Total Acidity: 4.49 g/L

Total SO2: 70 ppm

Total Production: 150 cases

About

This 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 12 days of spontaneous carbonic maceration in a closed stainless steel tank. Then, the wine was pressed off the skins and sent to used oak to mature for six months. The wine was then bottled with a gentle fining, filtration, and small dosage of sulfur.

Tasting Notes

The nose exudes a delightful mix of red fruits, with prominent notes of fresh raspberries and spices. On the palate, it has a silky texture with a juicy character and gentle tannins, complemented by a lively acidity.