

VIA REVOLUCIONARIA BONARDA PURA 2015



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Bonarda Pura
MENDOZA · ARGENTINA

This 100% Carbonic Macerated Bonarada was harvested separately at 4 different times and then blended together. A seductively perfumed nose evokes musky dank fruits of blueberry, cherry, and raspberry. The vibrant, fruit dominated nose, leads to a soft and round mid palate, held together by firm tannins and bright acidity.

Varietal: 100% Bonarda

Case Production 12 pack: 1,000

Residual Sugar / Acidity: 1.7 g/l

Alcohol Content: 10.60%

Region / Location: La Arboleda - Tupungato

Vineyard Name: Manuel Pelegrina

Size: 10 acres

Age: Planted in 1972

Altitude: 3,940 feet

Soil Type: Sandy

Trellis System: Parral

Yield: 3.8 tons/acre

How: Hand picked

Winemaker: Matias Michelini

Oak Treatment: None

Age of the Barrel: n/a

Bottle Aging: 6 months

Maceration / Fermentation: Carbonic

Yeast: Indigenous / Native

VIA REVOLUCIONARIA

Via Revolucionaria is located in Tupungato, Uco Valley Mendoza. Matias Michelini is the winemaker and agronomist. Matias strives to make experimental wines that express terroir. These wines are extremely low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are all low production, single vineyard, unconventional wines, fermented with native yeast. Torrontes "Brutal" and Semillon "Hulk" are unfiltered, vertical wines. The Bonarda "Pura" is fermented via carbonic maceration. The Ancellota 2013 is the only 100% varietal that we have encountered. Esperando los Barbaros is a single vineyard, dry-farmed Malbec from Maule, Chile fermented in an open amphora with native yeast and no added sulfur.

