

As the laborious work of the bee, our mission is to explore terroirs beyond Mendoza and look for distinct viticultural regions in Argentina to find the variety that best represents each province. From this we make the federal wine, our homage to the rich soils of Argentina.

AGUIJÓN *de* ABEJA

Obrera
(worker bee)

The maximum expression of wine
in this line, the crowned head
of the colony.

BONARDA (2019)

Grape variety

Bonarda 100%.

Origin

Fiambalá, Catamarca,, Argentina.

Vineyard

Traditional vineyard in pergola system with 3500 plants per hectare, vineyard planted in 1938.

Harvest

Manual, in boxes of 17 kg, reception at the winery with double selection. First fortnight of March 2019.

Winemaking

Cold maceración during 8 days at 6°C. Alcoholic fermentation during 20 days at controlled temperatures between 25°C and 27°C with native yeasts. Malolactic fermentation in second and third use French oak barrels. Aging during 7 months at the same barrels. Bottling in Febrero 2020. This wine has not been clarified, stabilized neither filtered to preserve all the natural characteristics of its origin.

ALC.: 13,9% / Total acidity: 5,10 / PH: 3,68 / Residual sugar: 1,90.

Tasting notes

Very pretty and serious Bonarda with dark-berry, crushed-stone and slate aromas and flavors. It's full and flavorful with energy and intensity. Clove and light pepper at the end.

Winemakers

Héctor and Pablo Durigutti.

