

## Technical Notes

### Chayee Bourras Bonarda 2011

**Varietal:** 100% Bonarda

**Vintage:** 2011

**Bottle Net Content:** 750 cc

**Alcohol:** 14% by volume

**Total Acidity:** 5,87 g/l (Tartaric Acid)

**Residual Sugar:** 2,57 g/l

**Yield per hectare:** 90 q/Ha

**Harvesting:** Manual harvest and grape selection at the vineyard in April, at optimum ripeness.

**Fermentation Temperature:** 24°C

**Maceration:** Cold pre-fermentation maceration for 72-96 hrs.

**Fermentation:** 7-day fermentation in 5,000 lt. conical stainless steel tanks, filled by gravity. Pumping over operations as per the winemaker'S criteria to extract the best of the skins.

## Tasting Notes

**At sight:** Intense bright red with shades of violet

**On the nose:** predominance of red fruits like raspberry, strawberry, blackberry, cassis and cherry laced with an intense flowery aroma, specifically violet, characteristic of the variety.

**On the palate:** Pleasantly sweet with intense red fruit, velvety tannins and good sugar/alcohol/acidity balance.

**Serving temperature:** For enhanced aromas and flavours, serve between 16°C and 18°C, but best served if closer to 16°C.

**Food pairing:** this Bonarda pairs well with moderately spicy food, cold cuts, soft red meat, pasta and beans.

