

Technical Notes

Chayee Bourras Bonarda Reserva 2011

Varietal: 100% Bonarda

Vintage: 2011

Bottle Net Content: 750 CC

Alcohol: 14,5% By Volume

Total Acidity: 6 G/l (tartaric Acid)

Residual Sugar: 2,17 G/l

Yield Per Hectare: 90 Q/ha

Harvesting: Manual harvest and grape selection at the vineyard at the end of april, at optimum ripeness.

Fermentation Temperature: 26 ° C With a Peak Of 28 ° C

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

After the fermentation, post-fermentation maceration for 30 days

Fermentation: 7-day fermentation in 5,000 lt. Conical stainless steel tanks, filled by Gravity. Pumping over operations and delestages for greater extraction. 6 months in Oak barrels, 70% french and 30% american..

Tasting Notes

At Sight: Intense bright red with shades of black

On The Nose: Intense aromas of black and red fruits, ripe berries with a spicy background to which is Coupled vanilla, coffee, snuff and roasted by its oak aging. What is of highlight is the aromatic Complexity given by its time in oak but without covering fruit.

On The Palate: Nice and sweet attack. Intense and ripe tannins with fruit amalgamated. Wood allowed Complete maturation, leaving a reminder of coffee and vanilla with strawberry jam characteristic Of the grape.

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

Food Pairing: This bonarda pairs well with grilled meats and vegetables, spicy dishes, grilled meats And hard cheeses.

