



SHIRAZ BONARDA LUNARIS

Product _____ LUNARIS
Variety _____ Shiraz Bonarda
Harvest _____ 2017
Region _____ Tulum Valley - San Juan

Country of Origin _____ Argentina
Blend _____ Shiraz 60% - Bonarda 40%
Winemaker _____ José Morales

TASTING NOTES

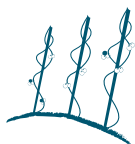


Sight: It has an intense purplish red color

Nose: It brings marked aromas of the bonarda (eucalyptus and dried fruits) and the syrah (candied and marmalade fruits).

Mouth: Fresh, sweet and lingering.

VINEYARD NOTES



The vineyards are located at the department of Cauce at 650 m.a.s.l. They are produced in alluvial, loamy-sandy to clay-loam soils with very low organic matter content and using drip irrigation. Vineyards are trained in high trellises in the case of syrah, and in vine arbors for bonarda.

VINTAGE REPORT



Grapes were hand-harvested and processed immediately after grape-picking in order to preserve the excellent conditions obtained through the work carried out at the vineyards.

WINEMAKING REPORT



After grape crushing, a pre-fermentation maceration was conducted during 12 days. Fermentation developed at 24°C to 26°C during 10 days, with inoculation of selected yeasts. This blend was kept in wooden barrels for three months: 50% at French oak casks and 50% at American oak casks.

WINEMAKING DETAILS



Yeast type: *Sacharomyces Bayanus*.
Maceration: 12 days.
Fermentation time / temperature: 10 days at 24-26°C.
Reductive handling: No.

Maturity time / Process: on wood for 3 months.
Oak type: 50% French and 50% American.
Filtration type: Centrifuging, tangential, lenticular and membranes.

ANALYSIS



Alcohol content: 13.3 %
Tartaric acidity g/L: 5.47 g/l
Residual sugar g/L: 5.10 g/l
pH: 3.67