



ficha  
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavorful wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

# Argento

## Bonarda 2009

### Tasting Note

This superb Bonarda offers an intense nose of fresh raspberries with light floral notes. Ripe red berry fruit flavors are combined with a touch of vanilla and lead into a soft, round finish.

### Varietal Composition

100% Bonarda

### Region

Rivadavia; 1,970-2,300 feet above sea level

### ABV

13.9%

### Fermentation

Stainless steel fermentation at 77-82°F for 10-12 days

### Oak

6 months ageing in French (30%) and American (70%) oak

### Residual Sugar

2.0 g/L

### Acidity/PH

5.2 g/L / 3.8 pH

### Winemaker

Sebastián San Martín & Nick Goldschmidt



[www.argentowine.com](http://www.argentowine.com)



CELLAR KEY