



<b>Type</b>	Brand	Estirpe TonBert	
	Vintage	<b>2007</b>	
<b>Vineyard:</b>	Varietal:	Bonarda 100%	
	Region:	Lavalle – Mendoza Argentina	
	Geo. Location	Costa de Araujo – 850 Meters over sea level	
	Type:	Single Vineyard	
	Age:	30 Years	
	Production:	2.7 Tons per acre	
	Soil:	Sandy - Semi desert	
	Plants:	Traditional –	
	<b>Analytical Data:</b>	Alcohol:	13.9% BY VOL
		Total Acidity:	0.51 Grams.
Volatile Acidity:		0.36 %.	
Sugar:		2.48 Grams.	
<b>Production Notes:</b>	Ph.	3.70	
	Maceration:	100 Hs under control temperature (15 to 17 degrees Celsius)	
	Fermentation:	14 Days on standard Vase with skin and stem	
	Oak	3 months with French oak medium toasted	
	Collection	In 16 Kg Boxes	
	Transportation	In 16 Kg Boxes	

### Sensorial Analysis

- Color** Intense Ruby
- Nose:**
- Fruit: Sweet-strawberries & Cherry,
  - Floral: Wild lavender
  - Oak: soft toasted chocolate

### Tasting Notes

Tonbert Bonarda invites you in with a soft strawberry nose and hints of clove and spice. The palate starts juicy and finishes with old world oak tannins. The complexity and contrasts in this wine make it an excellent food friend.

**87 Points** - Silver Medal Tasting.com – World Value Wine Competition.

**86 Points** – Wine Enthusiast – Feb 2010.

