

REPARO GRAN RESERVA BONARDA



Variety: bonarda 100%

Harvest: hand-picked grapes.

Time in barrels: 50 % of the blend is kept in new French oak casks from Alliers for up to 14 month.

Alcohol: 13.50 - 14.00%V/V.

VINEYARDS

Vineyards of high density of plants and high quality.

Soil: sandy, good drainage, deep.

Altitude: 2,297 feet asl.

Climate: Desert like weather, with less than 200 mm of rainfall a year. Warm climate with a wide difference of temperature between daytime and night time.

ELABORATION

Crusher: destemmed.

Fermentation: selected yeast.

Maceration: 28 days.

Tasting notes

Deep red colour with ruby hues.

Intense aromas of red fruits, chocolate and hazelnuts.

In mouth it is structured, elegant and complex, characteristics provided by its aging in French oak.