FAMILIA BONFANTI

2019

BONFANTI'RESERVA'PERDRIEL MALBEC

PERDRIEL · MENDOZA · ARGENTINA · SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Hailing from the Aude, a department in the Languedoc-Roussillon of south-central France. It's a region that is influenced by both the gentle warm Mediterranean climate and the cool mountain winds, often producing a huge swing between warm daytime temperatures and chilly nights. This distinct microclimate allows the grapes to ripen slowly, producing fresh and balanced wines.

Wine Making

The variety needs more heat than either Cabernet Sauvignon or Merlot in order to fully ripen. However in suitably warm conditions Malbec typically ripens midway through the growing season. As it is so sensitive to its growing environment, the level of ripeness has a considerable effect on the structure of the eventual wine.

Food Suggestions

Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

Deep Purple in color. Dark plums, black cherry, Blackberry and Leather nose. Plum, Cherry, Black Currants, Vanilla and white pepper flavors. Medium tannins. Fruit forward flavors, not a typical Malbec taste.

Malbec grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

ABV%: 14.8Class: Red

WWW.VINOSBONFANTI.COM.AR/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

