

Argento BSM

Bonarda Syrah Malbec 2012



Ficha Técnica

Argento is deeply rooted in the soils of Mendoza, crafted with the spirit of Argentina, and shared with the world. Our wines embody the essence of modern Argentina.

We are very proud of our heritage and the unique terroir of Mendoza and we are dedicated to crafting wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.



Tasting Note	Argento BSM brings together the aromatic richness and vibrant red berry fruit flavours of Bonarda with the sweet spice of Syrah and the soft tannins and elegant structure of Malbec. Dark purple with violet flashes, notes of chocolate on the nose lead into rich blackberry flavours and a touch of sweet oak. Round in the mouth with ripe tannins and a smooth, lasting finish.
Varietal Composition	70% Bonarda; 15% Syrah, 15% Malbec
Region	Mendoza: Rivadavia (Bonarda); Maipú, Rivadavia, Junín (Syrah); Luján de Cuyo, Maipú, Tunuyán, Tupungato (Malbec)
ABV	13.5%
Fermentation	Stainless steel fermentation at 25-27°C for 7 days
Oak	Bonarda & Syrah: 4 months ageing in American oak Malbec: 4 months ageing in 50% French and 50% American oak
Residual Sugar	3.0 g/L
Acidity / pH	5.07 g/L / 3.88 pH
Vegetarian / Vegan	Yes / Yes
Winemaker	Silvia Corti

www.argentowine.com

