

Argento Selección Bonarda 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	Deep purple in colour this superb Bonarda offers a lively nose of ripe raspberries mixed with light floral notes. Medium in body, the ripe red berry fruit flavours are complemented by light notes of toasted vanilla from gentle oak ageing. The finish is soft and round with silky tannins.
Varietal Composition	100% Bonarda
Region	Mendoza: Rivadavia and El Mirador
ABV	13.5%
Fermentation	Stainless steel fermentation at 25-27°C for 7 days
Oak	6 months ageing in 90% American and 10% French oak
Residual Sugar	2.88 g/L
Acidity / pH	2.5 g/L / 3.85 pH
Vegetarian / Vegan	Yes / Yes
Winemaker	Silvia Corti

www.argentowine.com

