

LIVVERÁ BONARDA – ESCALA HUMANA

Mendoza



APPELLATION: Tupungato

BLEND: Bonarda

WINEMAKER: Germán Masera

VINEYARD: _____

Bonarda is one of the most planted varieties in Argentina and due a revival. Grapes for this wine are sourced from La Arboleda vineyard at 1,000 metres in the shadow of Volcano Tupungato. 30 year old bush-vines grow on sandy soil. The area has a continental climate with temperate summers and cool winters with some snowfall. This combination of conditions leads to grapes with freshness and high natural acidity.

VITICULTURE: _____

Uncertified organic.

WINEMAKING: _____

Grapes are hand harvested into 20kg boxes. 50% of the grapes are destemmed. The grapes – 50% whole-bunch and 50% berries are fermented in a concrete egg with native yeasts. After 25 days macerating with pumping over the wine is gently pressed into old French oak, where it matures for six months. Bottled unfiltered and unfinned.

WEBSITE: <http://escalahumanawines.com/livvera/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Intensely aromatic, bright black fruit, organic and earthy notes stand out. Smooth in the mouth with a backbone of tannin.