



GOUGUENHEIM ESTACIONES BONARDA SYRAH 2016

ORIGEN

Tupungato, Uco Valley



VARIETAL COMPOSITION

50% Bonarda 50% Syrah

TASTING NOTES

Medium to dark ruby color. intense aromas of plummy fruit and hints of chocolate, violets and vanilla. Medium bodied, it clearly shows the mineral side of syrah. Long and fruit-filled finish.

WINEMAKING

Young wine with a slight step in American oak barrels. 15 days of fermentation between 77 / 82°f. Aging occurs in American oak during 4 months.

TECHNICAL DATA

Alc. 13.5 % RS 2.11g/l $5.20 \, g/l$ TA рΗ 3.7