



LAMADRID

ESTATE WINES

BONARDA RESERVA 2015

VINTAGE NOTES

WINERY INFORMATION: Lamadrid founder Guillermo García Lamadrid opened the door from his home in Cuba when he was a child. With the turbulence in Cuba at the time of the Revolution, his mother Matilde put him on an airplane to embark on a new life. Many more doors opened during his lifetime, all leading to Argentina and the building of the Lamadrid winery in one of the oldest and most premier growing regions in Argentina: Agrelo, “the land of Malbec,” Mendoza. Lamadrid’s mission is to be the best representation of its Agrelo terroir.

LABEL NOTES: Lamadrid is the name of the family of the owner and founder, Guillermo García Lamadrid. In each bottle of Lamadrid we open a door and discover a world of unique experiences and sensations.

WINEMAKING: No stabilization, no filtration, no clarification; 10% bleed-off

FERMENTATION: Cold maceration at 8°C for 5 days, alcoholic fermentation with native yeasts, 30 days at 25°-27°C, 4 pump-overs and one delestage in concrete vats.

COLOR: Deep ruby red

TASTING NOTES: Black currant, dark plum and berry aromas are lightly floral and hint at herbs, giving this Bonarda an elegant nose. A juicy, lifted palate is pulpy but finessed. Raspberry, cherry and currant flavors are a touch reedy, while this tastes slightly of red licorice candy accented by herbs on the finish.

VINTAGE 2015

WINEMAKER Angie Yañez

WINERY Lamadrid

VINEYARDS Lamadrid Estate Vineyard, Agrelo, Mendoza

VARIETAL 100% Bonarda

AVG. AGE OF VINES 46 years

AVG. VINEYARD ALTITUDE 3,300 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12 months in 50% second-use, 50% third-use French oak

ALCOHOL 13.5%

TOTAL PRODUCTION 3,000 Cases

RESIDUAL SUGAR 2.18 g/L

ACIDITY TA of 5.7 g/L, pH of 5.75

UPC 852282002087



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Vino del Sol’s wineries are all estate-grown, sustainably-farmed, and family-owned.