



CAOBA

Our family has its roots in the wine industry, with more than 83 years of experience.

Our grapes come from different soils, climates and regions of mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the andes mountains.

All this makes it possible to obtain excellent quality, both in young and aged wines.



CAOBA ESTATE / BONARDA

<i>VARIETY</i>	60% Malbec - 25% Cabernet Sauvignon 15% Petit Verdot
<i>HARVEST YEAR</i>	2020
<i>WINEMAKING</i>	Selected grapes with fermentation at a controlled temperature. Aging 6 months in 50% american and 50% french inner staves. 5 to 6 months in 3rd use American Oak.
<i>ORIGIN</i>	Uco Valley
<i>TASTING NOTES</i>	This Blend is the result of the blending three grapes Varietals, oak aged enhancing the virtues of each grape, obtaining a wine of deep purplish black color and the nose where red fruits and spicy notes are perceived. The palate is presented with structure and volume, accompanied by sweet and gentle tannins showing an elegant finish.
<i>ALCOHOL</i>	14%
<i>PAIRING</i>	Red meat, poultry, pasta and semi-soft cheese
<i>TEMPERATURE</i>	Serving temperature: 16-18°C.