



# 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.*



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## CAOBA ESTATE / BONARDA

<i>VARIETY</i>	100% Bonarda
<i>HARVEST YEAR</i>	2020
<i>WINEMAKING</i>	Pre fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. Malolactic fermentation applied to all the wine.
<i>ORIGIN</i>	70 % Medrano/Ugarteche 30 % Valle de Uco
<i>TASTING NOTES</i>	Appearance: Deep ruby red with purplish sparkles. Nose: Notes of red fruit compote, black fruits and chocolate. Palate: Fruity attack highlighting the red fruit aromas and medium body.
<i>ALCOHOL</i>	14 %
<i>PAIRING</i>	It goes well with grilled meat and vegetables, and with pasta. Perfect pairing to venison ravioli in their natural juice. All the wine was aged in barrels (50% American oak and 50% French oak) for 6 months.
<i>TEMPERATURE</i>	Best served between 16 and 18 °C.