



CAOBA

BONARDA OAK



We are a family that is deeply rooted in the winemaking industry with over 70 years' experience.

The use of grapes from wines grown on different soil, climates and regions in Mendoza, where winters are chilly, summers are dry and warm, nights are cool, soil are rich and melt water from the Andes is used for irrigating them, allows us to obtain a high quality product both in young wines and wines with aging potential

Variety Bonarda 100%

Harvest Year 2013

Winemaking Selected grapes with fermentation at a controlled temperature. Aging 6 months in 50% american and 50% french inner staves.

Origin 70% de Barrancas
30% Medrano - Valle de Uco

Tasting Notes Color: Intense ruby-red colour with violet highlights.
Aroma: Red fruits, spice and hints of leather from the 6 months spent on oak.
Mouth: A robust wine with great purity of fruit and lively acidity.

Alcohol 13.5%

Pairing Red meat, poultry, pasta and semi-soft cheese.

Temperature Serving temperature: 16-18°C.



FAMILIA FALASCO

DESDE 1939

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