



ficha
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavourful wines that emphasise the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

Argento

Bonarda 2010

Tasting Note

This superb Bonarda offers an intense nose of fresh raspberries with light floral notes. Ripe red berry fruit flavours are combined with a touch of violet and lead into a soft, round finish.

Varietal Composition

100% Bonarda

Region

Rivadavia; 600-700m above sea level

ABV

13%

Fermentation

Stainless steel fermentation at 28-30°C for 7 days

Oak

3 months ageing in American oak

Residual Sugar

2.53 g/L

Acidity/PH

5.17 g/L / 3.77pH

Winemaker

Silvia Corti & Sebastián San Martín



www.argentowine.com