

The family name Pulenta, which has almost a hundred years of tradition in viticulture, fulfills with Valbona Tradition the goal set by Don Augusto: to produce wines that would strongly reflect the characteristics of the soil and the vineyards from San Juan.



VALBONA BONARDA OAK TRADITION

Colour

Intense red with a shade of violet.

Aroma

It presents a wide variety of aromas, especially of mature fruits.

Flavour

It is a medium-bodied wine, with a delicate mouthfeel.

Serving Suggestions:

This wine goes well with grilled meat and a variety of cheeses.

Serving temperature suggestion:

16-18°C

Variety:

100% Bonarda

Vineyard:

Plantation Doña Filomena
9 de Julio County, San Juan, Argentina

Harvest:

The grapes are harvested during the third week of March.

Fermentation:

Standard, with selected wine yeasts, for 28 days approximately, at a maximum temperature of 30 °C.

Maceration Time:

Standard, with selected wine yeasts, for 28 days approximately, at a maximum temperature of 30 °C.

Malolactic Fermentation:

Natural

Aging:

Wine aged in barrels made of American and French oak, for a period of 10 months approximately.