

The family name Pulenta, which has almost a hundred years of tradition in viticulture, fulfills with *Valbona* 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 2009

Color:

Very attractive, intense red with a shade of violet.

Aroma:

The smell of fruits dominates in the aroma.

Taste:

It is a velvety wine. It tastes of berries, such as blackberry, raspberry and redcurrant.

Suggestions:

This wine goes well with grilled meat, pastas and poultry.

Varietal Composition:

100% Bonarda.

Geographical Indication:

Doña Filomena farm.

9 de Julio District, Tulum Valley, San Juan, Argentina.

Harvest

The grapes are harvested during the third week of March.

Fermentation:

Standard, with selected wine yeasts, for 20 days approximately, at a maximum temperature of $28\,^{\circ}\text{C}$.

Soaking time:

25 days approximately.

Alcohol Content:

13.2°



