



## *Delator de Sueños* *Bonarda*

### **ORIGIN**

La Soñada estate. Pampa El Cepillo GI.  
Altitude: 1100 masl  
San Carlos - Uco Valley.

### **SOIL PROFILE**

Calcareous sandy loam.

### **WINEMAKING DETAILS**

After a cluster selection, the bunches are transferred to stainless steel tanks. Cold pre-fermentative maceration for 3 days. Alcoholic fermentation with native yeast. This wine is aged for 5 months in neutral oak barrels. Natural clarification and stabilization.

**VINTAGE**  
2022

**VARIETAL**  
100% Bonarda

**ALCOHOL**  
13.6% VOL.

**WINEMAKER**  
Luis Soria