

## VIA REVOLUCIONARIA BONARDA PURA 2016



### VIA REVOLUCIONARIA

Via Revolucionaria is located in Tupungato, Uco Valley Mendoza. Matias Michelini is the winemaker and agronomist. Matias strives to make experimental wines that express terroir. These wines are extremely low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are all low production, single vineyard, unconventional wines, fermented with native yeast. Torrontes “Brutal” and Semillon “Hulk” are unfiltered, vertical wines. The Bonarda “Pura” is fermented via carbonic maceration. The Ancellota 2013 is the only 100% varietal that we have encountered. Esperando los Barbaros is a single vineyard, dry-farmed Malbec from Maule, Chile fermented in an open amphora with native yeast and no added sulfur.

This 100% Carbonic Macerated Bonarada was harvested separately at 4 different times and then blended together. A seductively perfumed nose evokes musky dank fruits of blueberry, cherry, and raspberry. The vibrant, fruit dominated nose, leads to a soft and round mid palate, held together by firm tannins and bright acidity.

Varietal: 100% Bonarda  
Case Production 12 pack: 1,000  
Residual Sugar / Acidity: 1.7 g/l  
Alcohol Content: 10.60%  
Region / Location: La Arboleda - Tupungato  
Vineyard Name: Manuel Pelegrina  
Size: 10 acres  
Age: Planted in 1972  
Altitude: 3,940 feet  
Soil Type: Sandy  
Trellis System: Parral  
Yield: 3.8 tons/acre  
How: Hand picked  
Winemaker: Matias Michelini  
Oak Treatment: None  
Age of the Barrel: n/a  
Bottle Aging: 6 months  
Maceration / Fermentation: Carbonic  
Yeast: Indigenous / Native

