

La Bonera

TEMPRANILLO



AGED FOR 12 MONTHS IN FRENCH AND AMERICAN OAK CASKS / 100% TEMPRANILLO VARIETAL / RUEDA SUR D.O. (SPANISH APPELLATION OF ORIGIN)

VIÑEDO

This is located on the La Bonera wine estate in the area of Velascálvaro (Valladolid), a village belonging to the D.O. Rueda. The family lands of La Bonera shelter the rarity of the Tempranillo grape within the DO Rueda. In a soil mainly adapted to the white Verdejo varietal, the Tempranillo expresses itself uniquely, giving rise to fresh, pleasurable, elegant wines.

HARVESTING

The 2013 grape harvest was especially late, due to the September rainfall. Towards the end of October, we gathered the red grapes in a brisk autumn that marked the character of this year's vintage.

WINEMAKING

Our harvesting is entirely manual, selecting only the best of our vineyard to process. We use alcoholic and malolactic fermentation in stainless steel truncated cone tanks.

AGEING

The wine is aged for 12 months in French (75%) and American (25%) oak casks. Battonage, or stirring, of the lots several times a year helps the natural stability of the wine.

TECHNICAL NOTES

D.O. RUEDA

VARIETAL_Tempranillo

ALCOHOL_ 13%

pH 3.77

TOTAL ACIDITY_ 4,8 g/l

AZUCARES REDUCTORES_ 1.1 g/l

Pita family wines

ENOLOGIST'S NOTES

In colour, dark picota cherry red with purple shades, clean and brilliant. On the nose, the characteristic red berries of the vintage appear first, then the aromas of tea leaves and chocolate that accompany and harmonise the fruit notes. On the palate, it is fresh and silky. It is a wine of light, elegant structure for lovers of delicate, refined red wines.

EMILIO JOSE PITA
WINEMAKER



ECOLOGIC WINE



RUEDA
APPELLATION OF ORIGIN