

MARTIN FIERRO

Blend of two varieties that are exceptionally complemented to enjoy easy and friendly young wines daily.



Origin: SAN JUAN - ARGENTINA



Varietal: BLEND 60% BONARDA | 40% MALBEC

Vintage: Harvest 2017

Blend of two varieties which are exceptionally complemented and give us the chance to enjoy these young wines, with sublime balanced flavours daily.



Vineyards: Our grapes come from the Tulum Valley in the province of San Juan. Located at 680 meters above sea level, with a high trained vine system, drip irrigation and loam soils. Only the best grapes are hand picked and fermented by traditional methods.



Winemaking Techniques: Made with 60 % Bonarda and 40 % Malbec grapes. Two varieties of excellent adjustment to the soil of San Juan. We do a manual harvesting, pre-fermentation maceration at cold for two days, and then traditional fermentation at controlled temperature for 26°C for six days. Addition of selected yeasts, acidity and PH control.



BODEGAS BÓRBORE
DESDE 1936

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Aging: aged in stainless steel tanks at controlled temperatures, with natural malolactic fermentation.



Taste: It has a soft bouquet of berries with subtle gleams of vanilla and chocolate. Its body is made of a medium intensity, with sweet tannins that provide it with harmony and balance. Easy to drink in any occasion.



Analysis

Alcohol: 12.5 % Vol

Total Acidity: 5.60 g/l (Tartaric Acid)

Sugar: 3.90 g/l

PH: 3.6

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