



# SENSATO



## Sensato Buho Bonarda

<b>Translation:</b>	Sensible Owl	
<b>Varietal:</b>	100% Bonarda	
<b>Appellation:</b>	Mendoza, Argentina	
<b>Climate:</b>	Warm-temperate, exceeding 2200 hrs sunshine during vine development	
<b>Latitude:</b>	33° South	
<b>Altitude:</b>	700 meters	
<b>Soil:</b>	Sandy loam, sandy-silty texture, rich in potassium	
<b>Irrigation:</b>	Tunuyan river basin, born in the high Andes	
<b>Vinification:</b>	Fusion between traditional and technological	
<b>Winery Storage:</b>	44,000 hl	
<b>Fermentation:</b>	10 days	
<b>Malolactic?:</b>	Yes	<b>Sulfites:</b> 75 mg/l
<b>Total Acidity:</b>	5.5 g/l	<b>Alcohol:</b> 13%
<b>Residual Sugar:</b>	2.1 g/l	<b>ph:</b> 3.8
<b>Enologist:</b>	Esteban Roldan	
<b>Tasting Notes:</b>	Intense ruby red color, ripened fruit aromas, presents with soft, mature tannins.	
<b>Food Pairing:</b>	Well seasoned, slight spicy meals	



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