

Belinda_{by} CAPÍTULO 7



Wine

Belinda Blend 2024

Varieties	Bonarda 55% - 45% Pedro Ximenez
Region	Lavalle
Sub Region	Gustavo André
Yield per acre (tons)	Bonarda: 4.1 / Pedro Ximénez: 7.5
Trellis System / Pruning	Parral / Guyot (both)
Altitude (feet amsl)	2,132 (both)
Vineyard age (years)	27 (both)
Harvested	Bonarda: March 11th, 2019 Pedro Ximénez: February 28th, 2019
Fermentation (days)	Bonarda: 18 / Pedro Ximénez: 16
Maceration (days)	-
Pump Overs/day	Bonarda: 2
Malolactic Fermentation	Bonarda: Spontaneous. PX: No.
Oak	No.
Settling (months)	1
Bottled	August 6th, 2019

Filtered?

Unfiltered; some natural sediments could appear, not affecting the quality of this wine

Analytics

Alcohol by vol	13.7%
Total acidity (gr/100 ml)/pH	5.90 / 3.4
Residual sugar (g/l)	2.10

Tasting notes

What began as an "odd couple" blend of Bonarda and Pedro Ximenez, has become what seems to be long lost lovers finding each other once again. Very simply, this wine is so pretty. Bright ruby red in color with a robust magenta hued rim. The nose is dizzying with wild aromatics full of ripe red and blue berry fruit along with delicate notes of violets and fresh herbs like sage. There is a prominent mineral note of crushed rock that gives the wine a very lifted character. This wine could easily be mistaken for a Cru Beaujolais because of its freshness and light yet firm structure on the palate. The ripeness of fruit on the nose becomes slightly more tart and crisp, finishing with a refreshing level of acidity that leaves your mouth watering. A little chill to the bottle makes it even more delightful, perfect and versatile to have it year round.

Bottles made

6,300

