

# the wine trust

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## Winery Background

**Owner:** Caligiore family

**Country:** Argentina

**Region:** Lujan de Cuyo, Mendoza

**Founded:** Vineyard – 1950 / Winery – 2001

**Description:** Caligiore is a third-generation family-owned winery producing certified organic wines from Luján de Cuyo, one of Mendoza, Argentina's top regions for high-quality wines. Situated at 3,000 feet in the foothills of the majestic Andes Mountain Range, Caligiore's wines come from a single vineyard and are made in a naturally-inflected, minimal-intervention style to fully capture the beautiful fruit and unique terroir of the Upper Mendoza River Valley.

## Wine Notes – 2020 Caligiore Single Vineyard Natural Bonarda

Caligiore's Bonarda is made from organically-grown grapes from the winery's estate Finca Cayanta vineyard in Lujan de Cuyo in the heart of world famous Mendoza. Originally from Savoie in France, Bonarda (also known as Charbono) is Argentina's second most widely-planted grape. Known for deep color and exotic fruit-driven flavors, lower-tannins and higher-acidity, Bonarda is an excellent complement to Mendoza's structured Malbecs and is a perfect foil for Gustavo Caligiore's minimalist approach to this wine (no pump-overs, native yeasts, no filtration or fining, no added sulfites, etc.). The result is a deep violet-ruby color and features an intense nose of black fruit, cassis and ripe plums with hints of vanilla and chocolate. The palate has sweet and ripe dark fruit notes framed by a pleasing freshness and soft, well-integrated tannins. The long finish has a lovely layer of acidity.

## Technical Specifications

<b>Varietal Composition:</b>	100% Bonarda
<b>Vineyard Region:</b>	Argentina / Mendoza / Lujan de Cuyo / Ugarteche
<b>Vine Age / Density:</b>	South- and East-facing 47 year old ungrafted root stock vines, 3,200 vines per hectare
<b>Vineyard Characteristics:</b>	Well-drained alluvial clay deep loam, well-drained soils and stony subsoil; poor in organic matter
<b>Wine-Making / Vinification:</b>	Hand-harvested, 100% destemmed grapes using natural bio-protection yeast, not crushed 7 day native-yeast fermentation in 5,000 liter concrete vats, no pump overs, just 3x per down manual punching down during first 2/3 <sup>rd</sup> of fermentation Aged 8 months in 5,000 liter concrete vats, 3 months bottle aging pre-release, no added sulfites, unfiltered, unfining Natural cold stabilization, natural bacteria malo
<b>Alcohol / Volume:</b>	13.3%
<b>Acidity:</b>	6.07 g/l
<b>Residual Sugar:</b>	2.7 g/l

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