

# CALIGIORE

## RESERVE BONARDA



REGION	Mendoza, Argentina
TASTING NOTES	Intense and zappy color, with hints of violet-ruby tones. The bouquet highlights an intense fruitiness, reminding of black fruit like cassis and ripe plums, mixed with glints of coco and vanilla and smoky from its brief contact with American oak. On the palate we find it sweet, ample and velvety with a pleasant acidity, which exalts its freshness and persistence. The wine reflects its main features of the variety through its generous fruitiness, and of the vintage, through its concentration and softness. NOP Certified Organic.
VINIFICATION	8 months in stainless steel tanks and more than 3 months in bottles, with 15% of the volume aged in french oak.
FOOD PAIRINGS	Ideal to serve with red meats, pasta with strong sauces and game.
AGEING POTENTIAL	6 years
ABV	.142
pH LEVEL	3.6
RESIDUAL SUGAR	2.48 g/L
AWARDS	90 pts - Descorchados (PV) 85 pts - Wine Enthusiast (PV) Double Gold Medal - Sommelier's Challenge Wine Judging (PV) Silver Medal - Vinandino (PV) 88 pts - Wine Republic (PV) Gold Medal - New York Wine and Spirits Competition (PV) Gold Medal - Best Buy "Exceptional" - Tastings.com 88 pts - Wine Spectator Gold Medal - Primer Concurso de Vinos Gold Medal - NY World Wine & Spirits Competition (PV) Gold Medal - World Wine & Spirits 2015

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