



UNI DEL BONNESANT 2021

MONTE ALABANZA
MONASTERIO -GUALTALLARY



Malbec 100%

Fifth vintage of Uní Del Bonnesant, our wine from the small south - east corner of Monte Alabanza.

2021 was a cold and humid year, consequently, the wines appear fresh and delicate, very similar to those of the 2016 vintage and somewhat to 2019. The spring of 2020 was dry and stable, with few frosts and no visible damage to the vineyards. The month of November also had very benevolent weather that allowed excellent flowering and fruit set. The conditions were maintained until the end of January, when rainfall began until the harvest; which generated about 10 days of delay in the start compared to previous harvests. The ripening, far from being violent, was very good, accompanied by cool and pleasant days that synchronized the sugar-acidity balance very well.

The grapes were 100% destemmed and fermented in an open barrel. We only do one gentle *by-hand* infusion per day. The total maceration was 45 days and it was aged in a single neutral used french barrel for 16 months.

It is a wine that does not look like Malbec. You don't have to make a broad description of it, but rather drink it to understand its energy, its freshness and its direct minerality from the soil, being a very special wine for us.

Total producción de la añada 2021:

128 botellas de 750 cc.

