

Via Revolucionaria Bonarda Pura 2016

This 100% Carbonic Macerated Bonarada was harvested separately at 4 different times and then blended together. A seductively perfumed nose evokes musky dank fruits of blueberry, cherry, and raspberry. The vibrant, fruit dominated nose, leads to a soft and round mid palate, held together by firm tannins and bright acidity.



Vintage: 2016
Varietal: 100% Bonarda
Case Production 12 pack:
Alcohol Content: 10.60%
Region / Location:
Vineyard: Manuel Pelegrina, 10 acres
Planted: Planted in 1972
Altitude: 3,940 feet
Farming Practices:
Soil Type: Sandy
Trellis System: Parral
Yield:
Stem Inclusion:
Yeast:
Winemaker: Matias Michelini
Élevage: None
Lees Contact:
Filtration Method:
Maceration / Fermentation: Carbonic
UPC Code: 811093010186

Via Revolucionaria is the brainchild of Matias Michelini. He is the winemaker, agronomist and Grand Poobah of his winery named Passionate Wines. Matias strives to make experimental wines that express terroir. These wines are low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are single vineyard, unconventional wines, fermented with native yeast. He produces a skin macerated Torrontes “Brutal”, a vertical and unfiltered Semillon “Hulk”, and a carbonic macerated and fermented Bonarda “Pura”. Matias continues to experiment with other cuvees with the mantra of producing either atypical varietals or classic varietals in atypical methods.