

Bella Red Blend 2022

BACKGROUND

Established in 2002, nestled in Argentina's San Juan region, Bodegas Callia embodies modernity and innovation. This well crafted range of wines exudes freshness and vibrancy, boasting an inviting fruit-forward profile that promises exceptional value for consumers. Sourced from vineyards employing sustainable practices, the winery is steadfast in its commitment to preserving local ecology and conserving resources for the region's future.

TERROIR & VINTAGE NOTES

The vineyards are located in the Tulum Valley at an average elevation of 2,130 feet above sea level and contain alluvial soils ranging in quality from sandy loam to clay loam. With more than 300 sunny days a year, little rainfall (3.5 inches annually), and low relative humidity, the vineyards have a healthy development through the end of the ripening stage. Meltwater, used for irrigation, is stored in reservoirs and channeled through canals to the vineyards, where a pressurized drip irrigation system is employed to optimize the use of this area's scarce and valuable resource.

WINEMAKING & AGING

The grapes are hand-harvested and immediately crushed and destemmed to preserve freshness and fruit character. The grapes undergo a cold maceration for 48 hours at a temperature of 54°F. Fermentation takes place for 9 days at a temperature of 74°F-81°F. The wine is aged for 4 months in American oak (50/50).

TASTING NOTES

On the nose, vibrant aromas of blueberry, plum, vanilla and chocolate. Full-bodied palate with a great balance of acidity and a touch of sweetness.



ORIGIN

San Juan, San Juan, Argentina

GRAPE VARIETIES

60% Syrah, 40% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 6.7, RS: 31, Ph: 3.69,
Closure: Screw Cap

WINEMAKER

Gustavo Daroni

