



Haarth Premium Bonarda 2014

Price: \$20.00 Case Price: \$18.00 ea

Color:	Red
Body/Type:	Full Bodied
Style:	Modern
Size:	Bottle, 750 ml
Winery:	Haarth
Grapes:	Bonarda
Serve At:	59°-64° F
Region:	Argentina > Mendoza



Created using only the best grapes harvested from our own vineyards. Like all of our wines, they are prepared according to organic principles with only natural products used and minimum amounts of sulphites. The wines are aged on French Oak for a year and another 12 months in bottle before being released.

At Haarth, we bring friends and loved ones closer together by producing high quality wines that stand above the rest. We are passionate about quality, and grow our own grapes right in Mendoza. We understand the importance of patience in wine production, and allow time for our wine to fully express itself. Finally, we empower our team of top wine and soil experts, and build on their experience and visions. Haarth – Organic Wines is honored to have Rubén Arroyo as the head enologist. Rubén brings over 13 years' experience with high quality wines, having worked at several important southern Mendoza wineries. Haarth incorporates sustainability principles throughout the operations. We are committed to being a kind partner in the local community. We support community initiatives and try to purchase local whenever possible. The local farming community benefits with support for sustainable growing practices – utilizing no pesticides, herbicides, fungicides, and synthetic fertilizers which can leach back into the groundwater. Our grapes are selected and harvested by hand from our own vineyards to select only the finest grapes and minimize the use of heavy machinery thereby reducing pollution-causing emissions. We have had our organic wines certified by an independent third-party, the Organización Internacional Agropecuaria (OIA) which conducts regular audits of our facility and vineyard.

The French grape variety Malbec has its New World home in the vineyards of Mendoza, producing red wines of great concentration and intensity in what is by far the largest wine region in Argentina.

The soils in Mendoza are Andean in origin and have been deposited over thousands of years by the region's rivers. These rocky, sandy soils have little organic matter and are free-draining, making them dry and low in fertility. This kind of soil is perfect for viticulture, since vines are forced to work hard for hydration and nutrients and will produce small, concentrated berries instead of leafy foliage. The wines produced from grapes grown on these soils are often highly structured, with firm tannins, and have a distinct minerality that is often attributed to the soil.

Altitude is another one of the defining characteristics of Mendoza terroir. The strip of vineyard land that runs along the base of the Andes is between 2600 and 3900 ft above sea level, and moderates the hot, dry climate of the region. Warm, sunny days followed by cooler nights slows the ripening of the grapes and naturally extends the growing season while producing rich, ripe flavors. Irrigation is provided by the many rivers criss-crossing the region, and warmer drier harvests allow for picking based on ripeness rather than the fluctuations of the weather, which in turn reduces vintage variation and contributes to the reliable, consistent wines of their iconic wines.

Tasting Notes