

Grape Bio: Bonarda

- Color:** Red, verging on purple
- Aromas:** Heavy duty fruit aromas - black & red cherries, plums, blackberries.
- Feel:** Bonarda produces straightforward wines, meant to be drunk young. Typically medium bodied.
- Whereabouts:** Argentina's Bonarda wine varietals grow mainly in Mendoza, notably the San Rafael region of Mendoza, and in San Juan. Bonarda requires plenty of sunlight and sandy-clay soils, which fits Mendoza perfectly. Bonarda grapes are usually harvested last in most Argentinean vineyards due to their late ripening.
- Quantity:** There are 46,000 acres planted with Bonarda in Argentina, 38,000 of them located in Mendoza province. This variety accounts for 18% of the total red grapes planted. It is the second most cultivated red variety in Argentina and one of the most traditional ones.
- Style:** Bonarda is characterized by its depth of color and medium body, with light tannins and moderate acidity.
- History:** There is still much confusion about the origin of Argentine Bonarda. For many years, experts weren't sure whether this grape was actually Bonarda Piedmontese, which comes from the Piedmont region in Italy, or whether it was Bonarda Novarese also from Piedmont and known as Uva Rara. Still others claimed it was Oltrepo Pavese, also known as Croatina in the Veneto or the "dulce nero" Dolcetto. Recent research by French and Argentine ampelographers (fancy name for wine researchers) has now shown that Argentine Bonarda is most likely the rare French grape Corbeau from Savoie and may be related to California's Charbono. It is thought that Bonarda was brought to Argentina by Italian immigrants in the 19th century.
- Aliases:** **Corbeau** or **Charbonneau** in Savoie, France.
Charbono in California.

