

Domaine Cecchin

2018 Bonarda

Mendoza, Argentina



Awards: Reserve Regional Class Champion, Reserve Class Champion, Two Belt Buckle Awards, Silver Medal, 2020 Rodeo Uncorked! Houston Livestock Show & Rodeo International Wine Competition

About the Wine:

This wine was just awarded not one but two Championship Belt Buckles in the Houston Livestock Show & Rodeo's 2020 International Wine Competition! It was awarded Reserve Regional Class Champion and Reserve Class Champion. Pretty impressive for this little fully organic wine from a basically unknown grape varietal.

Bonarda is easy to drink, soft on the palate, and full of ripe fruit flavor. It is the second most widely planted red grape in Argentina behind Malbec. In 2007, during a long trip to Mendoza, Argentina, we sought out and partnered with acclaimed organic Malbec growers Alberto and Fabiana Cecchin to produce a chef-inspired, foodie-driven Malbec wine from the Cecchins' 80 year old vines. They are just as committed to making wine that is organic, sustainable, and free of additives and fillers as we are. Together we produce a few wines that proudly carry our name and our reputation. This Bonarda carries their family winery name, Domaine Cecchin, and with it, a promise of clean, organic, delicious wine.

On the palate, this Bonarda has an initial burst of fruitiness, a medium-body, juicy acidity, and a smooth, low-tannin finish. It tastes like an exotic Merlot, and it's just as easy to drink. Thanks to the Bonarda grape's lower tannin and higher acidity, Bonarda makes a very diverse food pairing wine. It will match well with chicken, beef, pork, and even firm seafood like grilled salmon steaks with hoisin barbecue sauce. This is a fresh, fruit forward, drink now wine. It will not improve significantly with age. We suggest decanting this wine for about ten minutes prior to enjoying.

Tasting Notes: Black Cherry Compote. Blueberry. Plum. Red Pomegranate. Allspice. Peonies. Gentle Tannins. Bold and Full-Bodied.

About Ryan and Ian



Certified Sommeliers, Wine Educators, and Le Cordon Bleu-trained Chefs, Ryan Levy and Ian Eastveld, are the "Foodie Superduo" behind Nice Winery. Their chef-driven wines have been lauded in Wine Enthusiast, awarded 94 point ratings, gold medals, and are featured on top wine lists.

When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



nice winery

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