

COLONIA LAS LIEBRES

COLONIA LAS LIEBRES CABERNET FRANC 2024

TASTING NOTES

This 2024 is the first vintage of this wine made entirely with grapes coming from our own Cabernet Franc vineyard, on our El Hormiguero estate in Luján de Cuyo, Mendoza. The fully organic management of the vineyard and an innovative approach to winemaking have produced a fresh, original wine of great finesse.

It has a subtle red color, almost transparent, with indigo color hues. The nose is dominated by notes of green pepper, as well as fig, white pepper, native flora (jarilla) and eucalyptus, with a balsamic touch. The palate is structured but upright, with granular tannins. A soft mineral sensation on the palate ends in a long, fruity finish, full of peppery notes. Ideal to pair with red and game meats, and spicy dishes.

2024 VINTAGE

This was a vintage with cold and warm weather bouts combined and interspersed. Thanks to our team care and to regenerative agriculture we produced typical colder vintage wines: tense, juicy, and lively. The spring was cold, with several Zonda wind events causing frosts. These conditions led to a slow yet well-fulfilled completion of the phenological process, while posing challenges for the plants to set due to the wind, which also resulted in reduced canopies. The prelude to the harvest was an extensive heat wave that lasted more than 3 weeks, with maximum temperatures reaching around 40°C (104°F) and little thermal amplitude. This increased the sugar content, but at the same time, the pulp did not separate from the seed, yet retaining a very attractive natural acidity. As we approached the final stretch and the harvest, the fruit matured slowly, allowing us to wait and retain a good level of natural acidity and freshness. Luján de Cuyo and the Uco Valley experienced diverging weather conditions, with significant ripening variation observed between the two areas. The team followed the evolution of the process without respite, tailoring the harvest plot by plot, confirming once more that exceptional wines are indeed crafted in the vineyard.

WINEMAKING

Vinified in small concrete vats, at controlled temperature (25°C- 78°F), with 5% whole cluster. The elaboration process lasted 20 days, since the reception of the grapes. Extraction was minimal, with only one pumping over per day. The wine was also aged in concrete vats, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

VINEYARDS

100% Cabernet Franc grapes from a plot in our vineyard at El Hormiguero estate (Luján de Cuyo, Mendoza), which is completely certified organic. The area has a semi-desert climate with a wide range of temperatures between day and night.

The plot is located in the northwestern part of the estate, very close to the first elevations of the Andes, which gave rise to the soils there. The soils are mixed: one quarter has sandy silt with scattered calcareous granite, and the other is 100% sandy silt. The vineyard is trellised.

TECHNICAL NOTES

Alcohol: 13% | Total Acidity: 5.47 g/l | PH: 3.62 | Residual Sugar: 2.06 g/l | Closure: DIAM cork | Bottle Capacity: 750 ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.



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Mendoza - Argentina

