

# COLONIA LAS LIEBRES



## COLONIA LAS LIEBRES BONARDA 2022

### TASTING NOTES

Our vineyard, cared for under a concept of regenerative and organic agriculture, produced a juicy, full of life Bonarda in this vintage. It shows a bright ruby red color, with violet hues. On the nose, notes of pink pepper, olives, chamomile flower, quince and strawberry stand out. The fruit has a lot of presence on the nose, as well as on the palate. The entrance to the palate is fresh, with a balanced acidity and notes of spices, especially clove. It is a wine with great grip in the mouth, balanced tannins, a crisp sensation and a saline and juicy finish. Ideal for pairing with pasta Pomodoro dishes, pizza and light meats.

### 2022 VINTAGE

This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat waves, preserving the fruit character and the tension of the skin of the berries. The season also had heavy rains, which threatened to delay the harvest. However, the rains stopped and gave us a window, just in time, to harvest our fruit with optimum ripeness and health. The cold of the last few weeks before harvest gave the grapes the necessary time to finish ripening and balance all their compounds. 2022 was a year with great concentrations, colors, and health, in which fruity and spicy notes prevailed.

### WINEMAKING

Vinified in 200hl stainless steel tanks at 24°C (75°F). Fermentation for 15 days, with daily rack-and-return for a gentle extraction. The wine is aged in concrete tanks for 10 months, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

### VINEYARDS

100% Bonarda organic grapes coming 90% from own pergola vineyards located in Luján de Cuyo (Mendoza), at 800 masl, and a 10% coming from our Jardin Altamira vineyard in Paraje Altamira – Uco Valley – at 1200 masl. The area has a semi-desert climate with hot days and cool nights.

The soils in Luján de Cuyo have an alluvial origin and deep horizons, with a fine silt-sandy texture that favors good water drainage. These soils allow a deep development of the roots, promoting a fresh ecosystem for them. Their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. We call these “fresh soils”, since there is a presence of less than 10% of stones in them.

### TECHNICAL NOTES

Alcohol: 13.5 % | Total Acidity: 5.32 g/l | PH: 3.78 | Residual Sugar: 2.7 g/l | Closure: DIAM cork | Bottle Capacity: 750 ml | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold. | Vineyard Management: Juan José Borgnia, Victoria Maselli.

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Part of the **Altos Las Hormigas** family  
Mendoza - Argentina

