

COLONIA LAS LIEBRES

CABERNET FRANC

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TASTING NOTES

This is a special organic Cabernet Franc wine, coming from a vineyard with stony soils located at the foothills of the Andes mountains. It has a one-of-a-kind finesse, quite rare to find in other Cabernet Francs from Mendoza. It has a bright and lively ruby red color. The nose is intense and it shows notes of black and pink pepper. Fruity notes of black fruits, cassis and blueberries are also present. This is a juicy wine, very concentrated on the palate, and also very drinkable. Integrated tannins and elegant acidity are the core of a wine that is finished in 45 minutes. Ideal to pair with red and game meats, and spicy dishes.

HARVEST 2021

The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February and March – the months in which we pick up the grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these last days were warm and stable, keeping the grapes turgid and avoiding over-ripeness. These conditions produced very fresh, highly aromatic wines, with intense colors, elegant tannins, and a great structure.

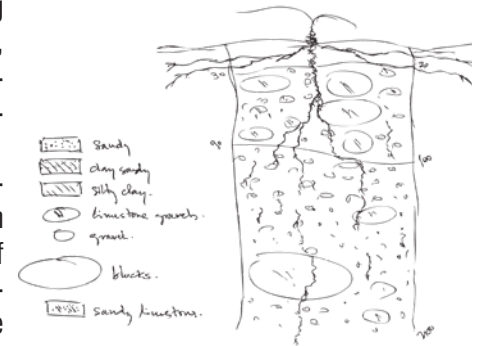
WINEMAKING

Vinified in small stainless steel tanks, with controlled temperature. The elaboration process took 20 days, with daily rack-and-return for a minimal and elegant extraction. The wine is aged in concrete tanks, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

TERROIR & SOIL STRUCTURE

100% Cabernet Franc organic grapes coming from a VSP trellised vineyard located in Agrelo, Luján de Cuyo (Mendoza). The area has a semi-desert climate with a wide range of temperatures between day and night.

The soils have an alluvial origin (alluvial sediments coming from the Andes Mountains), with a fine silt-sandy texture and a low proportion of big stones in the matrix. The soils' deep horizons and great water retention capacity favor the development of a fresh root ecosystem, ideal to resist the high temperatures typical of summer in Mendoza.



TECHNICAL NOTES

Alcohol: 13% | Total Acidity: 5.5 g/l | PH: 3.76 | Residual Sugar: 1.8 g/l | Closure: DIAM cork
Bottle Capacity: 750 ml | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgia, Victoria Maselli

