

COLONIA LAS LIEBRES



COLONIA LAS LIEBRES CABERNET FRANC 2022

TASTING NOTES

This is a special organic Cabernet Franc wine, with great finesse and a clear varietal typicity, owning also a very innovative style. It has a bright and attractive violet-red color. On the nose, typical notes of plums, blackberries and spices appear immediately. As the wine opens, it unfolds aromas of menthol, white pepper, dry grapefruit peel and quince. On the palate, it has a lively, fruity and vertical entry. Its vibrant acidity, textured tannins and intense flavors of spices and fruit stand out. A structured wine with a long finish. Ideal to pair with red and game meats, and spicy dishes.

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 small concrete tanks, with controlled temperature (26°C - 79°F). The elaboration process took 20 days. Minimal extraction. The wine was aged in concrete tanks, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

VINEYARDS

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: 13.5 % | Total Acidity: 5.2 g/l | PH: 3.72 | Residual Sugar: 2.3 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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Mendoza - Argentina

