

# COLONIA LAS LIEBRES



## COLONIA LAS LIEBRES MALBEC 2023

### TASTING NOTES

We made this wine looking for a pure, easy-to-drink organic Malbec, with no oak. Certified sustainable and vegan, this wine is not what you would traditionally expect from a Malbec from Lujan de Cuyo in Mendoza.

It shows a bright ruby red color. Notes of fresh fruits fill the nose, especially plum and cherry, but it also has spicy and floral aromas, with notes of pink and green pepper, peppercorn tree and carob blossom. The mouthfeel is very fresh, with balanced acidity, mineral notes and a juicy, long finish. Ideal for pairing with meats, hard cheeses, and grilled vegetables.

### 2023 VINTAGE

2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, it rained for a few days and this dampened the advance of grape ripening. The early harvest was decisive in maintaining the winery's style. Despite the challenges of the harvest, these conditions favored wines with great concentration in the mouth, verticality, and texture.

### WINEMAKING

The grapes are harvested by hand and enter the winery transferred by gravity to concrete vats, where fermentation takes place for 15 days with native yeasts. The process is carried out at low temperatures to bring out fruit and vibrancy in the wine. Taking into account the rocks we have in the soil profile and the typical climate of our vineyard, we decided on a minimal winemaking approach, with little amount of movements in the winery and a fermentation kinetics that enhances the structure and texture that limestone provides. Aging is carried out in concrete vats for 12 months. Aging in bottle for 6 months.

### VINEYARDS

Organic Malbec grapes from two selected polygons in our estate in Luján de Cuyo. The soils have spots of loose limestone as well as small granite river stones. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates.

### TECHNICAL NOTES

Alcohol: 13.9 % | Total Acidity: 5.5 g/l | PH: 3.7 | Residual Sugar: 2.7 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

