

COLONIA LAS LIEBRES

COLONIA LAS LIEBRES BONARDA 2024

TASTING NOTES

With each vintage of this wine we see that an organic vineyard management allows for an unparalleled expression of the character of this special variety, the Argentine Bonarda. In this 2024 vintage, we have a wine profile typical of a cold year, but coming from a warm vintage.

Its bright red color is striking, with very vivid violet hues. In a first approach on the nose, it feels reductive and tapenade aromas stand out. As the wine opens up, the wine shows notes of coriander, plum, cardamom, anise, carob bark and mint. The palate is very juicy, vibrant, with great texture. Herbal notes stand out, also showing the anise and cardamom notes first seen on the nose. It has a long finish full of tapenade and black fruit notes. Ideal for pairing with pasta Pomodoro dishes, pizza and light meats.

2024 VINTAGE

2024 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 stainless steel tanks at 22°C (72°F). We used 10% of the whole bunch, part at the base of the tank and the rest on top. Fermentation for 15 days, with daily rack-and-return for a gentle extraction. The wine was 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. It was aged in the bottle for 3 months.

VINEYARDS

100% Bonarda organic grapes coming 75% from own pergola vineyards located in Luján de Cuyo (Mendoza), at 800 masl, and a 25% coming from our Jardin de Hormigas 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: 5.62 g/l | PH: 3.67 | Residual Sugar: 2.65 g/l | Closure: DIAM cork | Bottle Capacity: 750 ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.



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