

COLONIA LAS LIEBRES

B O N A R D A

2009



THE ESTATE

Sister brand of Altos las Hormigas, founded in 1995, owned by eclectic group of Italian wine professionals. Focused on production of Malbec and Bonarda.

VINEYARDS

100% Bonarda from high-trellised vineyards located in: Colonia Los Amigos (42%) and Ugarteche (42%) in Luján de Cuyo; and Santa Rosa (16%).
Yield: 10 ton/ha – 24 Hl/Acre.

VINTAGE

Harvest was delayed for ten days to two weeks longer than average, with a very slow ripening process. Nights were very cool, especially towards the end of season.

WINEMAKING

Vinified in 300hl stainless steel tanks with temperature control for a duration of 10 days from crushing to pressing, with daily rack-and-return for a gentle extraction. The wine goes through malolactic fermentation, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

TASTING NOTES

A red-purplish colour, deep and brilliant, with intense aromas of raspberry and strawberry. Silky tannins with typical Bonarda acidity, well-integrated in to a solid body, with surprising persistence for an unoaked wine.

VINTAGE INFORMATION

Vintage: 2009
Variety: 100% Bonarda
Region: Mendoza – Argentina
Winemakers: Alberto Antonini – Attilio Pagli
Closure: DIAM Closure
Bottle Capacity: 750 Ml
Alcohol: 13.9 %
Total Acidity: 5.32 g/l
PH: 3.6
Residual Sugar: 3.19 g/l