

COLONIA LAS LIEBRES

B O N A R D A

2011



THE STORY

Colonia Las Liebres, translated as *Hares' Colony*, was established by Altos Las Hormigas in 2003 as a sister brand in which to develop a wine based on the widely planted but little known Bonarda Argentina grape.

VINEYARDS

100% Bonarda Argentina from high-trellised vineyards, 65% located in Uco Valley and 35% from Estate vineyards in Lujan de Cuyo. Yield: 10 ton/ha – 24 Hl/Acre.

HARVEST

Winter was mild and dry with low relative humidity. Precipitation in the Andes was one of the lowest in the last 25 years. The weather remained dry and warm throughout December. January was cool and brought brief, heavy rains, though the rest of the summer was dry and not too warm, producing optimal sugar ripeness in the fruit. Health of the grapes was exceptional, giving rise to very good wines and very good concentration.

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 deep and brilliant red-purple color with a penetrating nose of roses, ripe red fruit and spicy black pepper. On the palate the wine is lean, elegant and subtle, hinting at its unoaked, low intervention winemaking style in order to preserve the characteristics of the Bonarda Argentina grape. Finishes with soft, sweet tannins, freshness and lively natural acidity.

TECHNICAL NOTES

Vintage: 2011
Variety: 100% Bonarda Argentina
Region: Mendoza – Argentina
Winemakers: Alberto Antonini – Attilio Pagli
Closure: DIAM Cork Closure
Bottle Capacity: 750 ML
Alcohol: 14.1 %
Total Acidity: 5.3 g/l
PH: 3.9
Residual Sugar: 1.8 g/l

