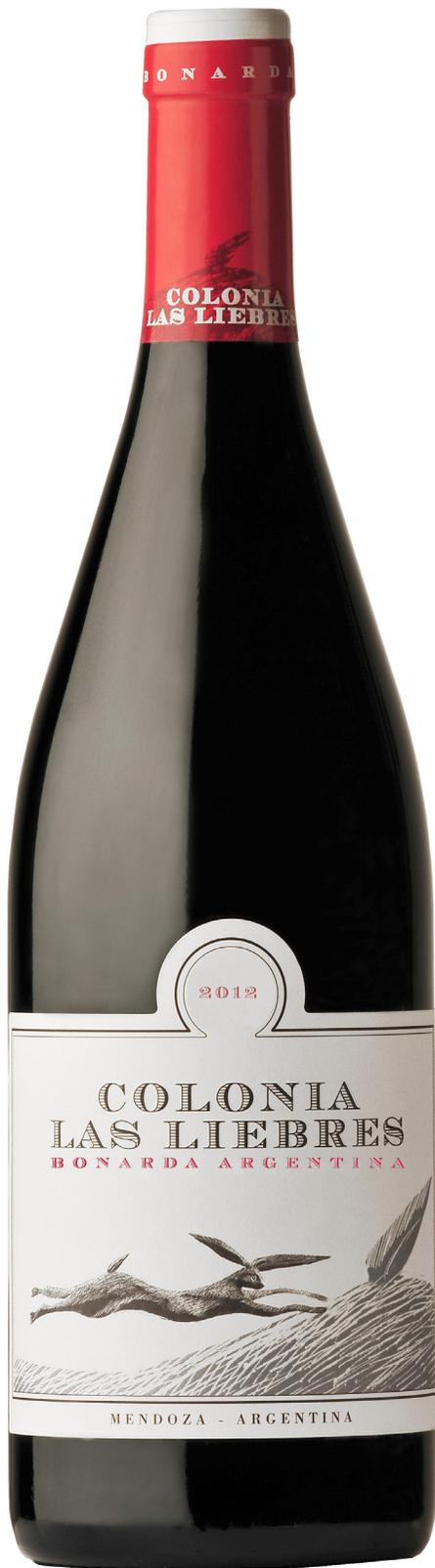


# COLONIA LAS LIEBRES B O N A R D A



## COLONIA LAS LIEBRES BONARDA ARGENTINA 2012

### TASTING NOTES

A luminous red-purple hue and expressive red and black fruits on the nose provide a strong first impression of the unique Bonarda Argentina grape. On the palate the wine is fresh and lively, with a silky, smooth mouthfeel and nice volume. This wine receives no oak treatment in order to show the purest expression of the Bonarda grape. Enjoyed best at temperatures from 60-64 °F.

### HARVEST

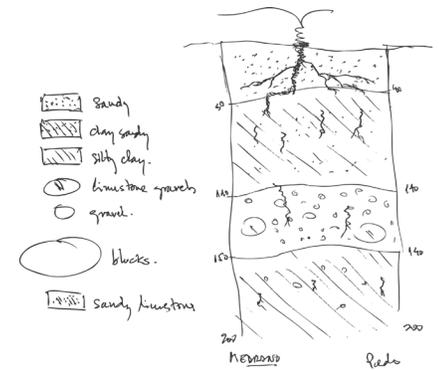
Winter 2011 was mild, with low precipitation, which allowed us to focus on increasing soil fertility in our Estate vineyard through the addition of compost. In early Spring low temperatures threatened frost damage, which resulted in lower yields but no significant damage. In mid November an intense zonda wind affected fruit set, especially in clusters of Bonarda, which also contributed to lower yields. Springtime rainfall was up by 15%, promoting optimum growth of the canopy. Summer brought very high temperatures which can result in a rapid loss of natural acidity. This meant harvesting 10 days earlier to achieve the proper phenolic ripeness. Overall, with proper management the 2012 harvest has generated very clean and balanced fruit, with nice volume, complexity and elegance, but with significantly lower yields.

### 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.

### TERROIR & SOIL STRUCTURE

100% Bonarda Argentina grapes come from high-trellised vineyards located in a unique microclimate in the area of Medrano and Carrizal de Abajo, Mendoza. This area sits slightly higher than the neighboring vineyards to the north, at 800 m. The low fertility soils help control vigor, and the deep soils with good drainage facilitate root development.



### TECHNICAL NOTES

**Alcohol:** 13.6% | **Total Acidity:** 4.83 g/l | **PH:** 3.8

**Residual Sugar:** 1.8 g/l | **Closure:** DIAM Cork | **Bottle Capacity:** 750 ml

**Winemakers:** Alberto Antonini, Attilio Pagli, Leonardo Erazo

**Vineyard Manager:** Mauricio Gonzalez

