

COLONIA LAS LIEBRES

B O N A R D A



COLONIA LAS LIEBRES BONARDA RESERVE 2011

TASTING NOTES

The wine opens with penetrating notes of roses, ripe red fruit and spicy black pepper. The silky, elegant palate is a result of a unique ageing process in neutral oak French foudres. The wine finishes with soft, sweet tannins and lively natural acidity.

HARVEST

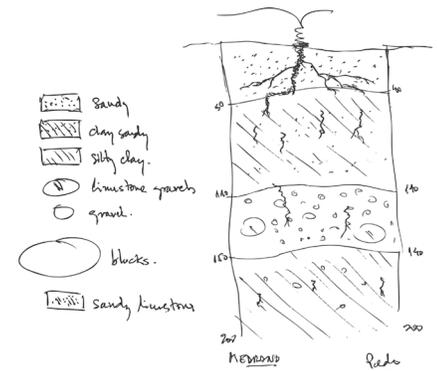
Winter was mild and dry with low relative humidity. Precipitation in the Andes was one of the lowest in the last 25 years. The weather remained dry and warm throughout December. January was cool and brought brief, heavy rains, though the rest of the summer was dry and not too warm, producing optimal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

WINEMAKING

The wine is vinified with native yeast in 300hl stainless steel tanks with temperature control at 28-30 Celsius, 10 days time from crushing to pressing, with daily rack and return for a gentle extraction. Following fermentation, the Reserve Bonarda is moved to a 4500 liter French oak foudre for ageing. Compared to aging in small barriques, using a foudre gives a greater ratio of volume to surface area, allowing the wine to breathe, soften and integrate, but still protect the wine against oxidation. This completely neutral barrel imparts a soft, round mouthfeel without the oak flavor characteristics- which we do not want present in Bonarda Reserve.

TERROIR & SOIL STRUCTURE

100% Bonarda Argentina grapes come from an "espaldero" vineyard (vertical shoot positioning) located in a unique microclimate in the area of Ugarteche, Mendoza. This area sits slightly higher than the neighboring vineyards to the north, which contributes to cooler nights, resulting in acid development and retention. The low fertility soils help control the natural vigor of the Bonarda vine, and deep soils with good drainage facilitate root development.



TECHNICAL NOTES

Alcohol: 14.5 % | Total Acidity: 4.87 g/l | PH: 3.9
Residual Sugar: 2.4 g/l | Closure: DIAM Cork | Bottle Capacity: 750 ml
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo
Vineyard Manager: Mauricio Gonzalez



COLONIA LAS LIEBRES BONARDA
part of the ALTOS LAS HORMIGAS family
Mendoza - Argentina