

# COLONIA LAS LIEBRES

B O N A R D A



## COLONIA LAS LIEBRES BONARDA ROSÉ BRUT NATURE 2014

### TASTING NOTES

A blanc de noir inspired by the heights of the Andes Mountains. It shows sparkly fine bubbles and delicate fresh cherry notes, with some secondary notes of spices. It was elaborated following the traditional method (Cham-penoise) with a second fermentation in each bottle and no dosage. A faithful product of Colonia Las Liebres' adventure of highlighting freshness above all. The saline finish along with the chalky texture show this wine's origin: a Bonarda vineyard on a limestone soil. Best served between 46-50 °F (8-10°C).

### VINTAGE 2014

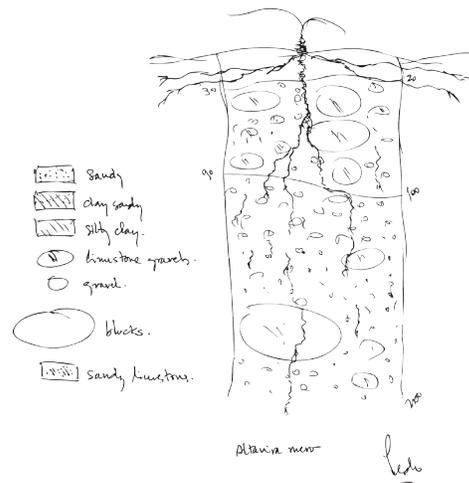
The season began with severe frosts that lowered yields by 30%. November brought a few dry Zonda winds that challenged the flowering stage and lowered yields even more. December and January brought heatwaves and late Summer rains and lowered temperatures moved into the region just before harvest. In three weeks the region received levels equivalent to two years worth of rain; therefore grapes harvested prior to mildew or rot setting in were showing admirable level of acidity, lower alcohol content and fine tannins.

### WINEMAKING

100% manual harvested Bonarda grapes. The grapes were pressed immediately upon arrival at the Bodega giving a pale pink color. The wine is vinified with native yeast in 300hl stainless steel tanks with temperature control at 13-15 Celsius with no acid corrections. The second fermentation took place in the bottle, and aged on lees for 6 months. This was done to maintain the fruit and freshness, and build complexity without yeasty notes. This sparkling does not have any liqueur d'expédition (dosage) to keep its varietal purity and origin.

### TERROIR & SOIL STRUCTURE

100% Bonarda Argentina grapes come from alluvial-calcareous soils of El Peral (Uco Valley). This area sits high, which contributes to cooler nights, resulting in acid development and retention. 90% of the soils are limestone gravels with sandy loam structure with very low water 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: 12.3% | Total Acidity: 5.06 g/l | pH: 3.4

Residual Sugar: 1.87 g/l

Closure: DIAM Cork and Muselet | Bottle Capacity: 750 ml

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

Vineyard Manager: Juan José Borgnia



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