

COLONIA LAS LIEBRES

B O N A R D A



COLONIA LAS LIEBRES BONARDA ROSÉ BRUT NATURE 2015

TASTING NOTES

A sparkling wine made out of 100% Bonarda grapes is not something usual. This is a faithful product of Colonia Las Liebres' adventure of highlighting freshness above all. A rosé inspired by the heights of the Andes Mountains, with an onion skin color and elegant bubbles. The nose is harmonious and shows subtle fruity notes. It has good volume in the palate, a creamy texture and a refreshing acidity that makes it very easy to drink. The long finish along with the chalky notes show this wine's origin: a Bonarda vineyard on a limestone soil. Best served between 46-50 °F (8-10°C).

VINTAGE 2015

The 2015 harvest can be summed up as a kind of a bipolar one. November, December and January had extremely high temperatures which accelerated the ripening process in the vineyards. These temperatures and quick ripening can dramatically decrease the level of natural acidity in the fruit, as sugar levels rise. In order to avoid this we decided to harvest 15 days earlier than the established date.

WINEMAKING

100% manual harvested Bonarda grapes. The grapes were pressed immediately upon arrival at the Bodega giving a lovely 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 12 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: 4.76 g/l

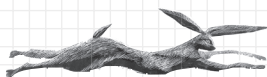
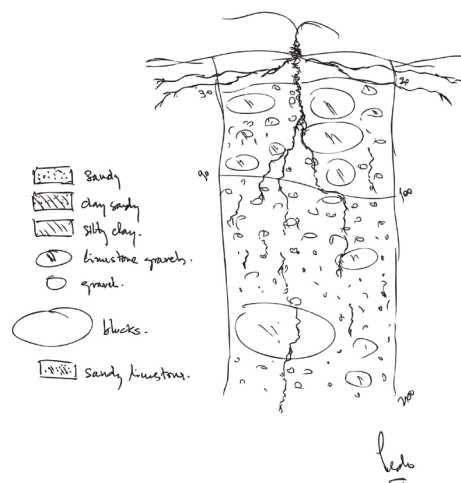
pH: 3.3 | Residual Sugar: 2.05 g/l

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