

COLONIA LAS LIEBRES

B O N A R D A

COLONIA LAS LIEBRES BONARDA CLÁSICA 2018

TASTING NOTES

After 6 years of organic farming, our Bonarda vineyard is finding its balance. The natural environment and interaction with other species (grass, herbs, etc.), the come-back of life in the soil and the evidence of deeper roots all contribute to a very balanced wine. Notes of crunchy red fruits, fresh summer cherry tomatoes and a very distinctive note of licorice, make this a one-of-a-kind red wine that combines pleasure with freshness and intensity, in a very special way for a Bonarda. Ideal to pair with pasta Pomodoro dishes, pizza and light meats.

HARVEST 2018

In the months previous to the harvest the changing seasons brought quite variable weather. Spring kept us on our toes, with small pockets of frost lowering yields in the higher altitude vineyards, notably in the cool Paraje Altamira area of the Uco Valley. Some of the early days of summer reached temperatures of up to 40°C (104°F). However the climate conditions during the harvest were immensely favorable, with very little rain, allowing the team to pick the grapes according to schedule. Regionally, 2018 came close to “normal” grape volumes, with balanced yields and healthy grapes of excellent quality and good concentration. This was truly a fantastic vintage.

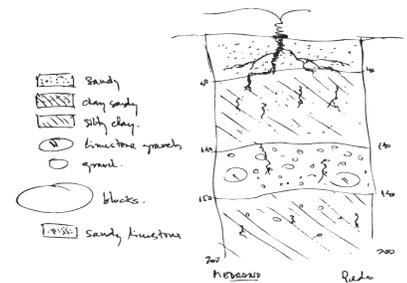
WINEMAKING

Vinified in 300hl stainless steel tanks, with controlled temperature. Fermentation for 10 days, with daily rack-and-return for a gentle extraction. The wine is aged in concrete tanks, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

TERROIR & SOIL STRUCTURE

100% Bonarda organic grapes coming from own pergola vineyards located in Luján de Cuyo (Mendoza), at 800 masl. The area has a semi-desert climate with hot days and cool nights.

The soils here have an alluvial origin and deep horizons, with a fine silt-sandy texture that favors good water drainage. These soils allow a deep development of the roots, promoting a fresh ecosystem for them. Their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. We call these “fresh soils”, since there is a presence of less than 10% of stones in them.



TECHNICAL NOTES

Alcohol: 13.1 % | Total Acidity: 5.55 g/l | PH: 3.86 | Residual Sugar: < 1.8 g/l | Closure:

DIAM cork | 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