

# COLONIA LAS LIEBRES

B O N A R D A

## COLONIA LAS LIEBRES BONARDA CLÁSICA 2019

### TASTING NOTES

After 7 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. It shows notes of crispy red fruits and white pepper, with soft tannins in the palate and intense flavors. It has a long and fresh finish, with lots of character. Its deep and vibrant mouthfeel makes it a true pleasure wine. Ideal to pair with pasta Pomodoro dishes, pizza and light meats.

### HARVEST 2019

The 2019 harvest was a challenge for vine growers. All previous work in the vineyard was put to test; not only what was done during the past year but also the entire viticultural management of past seasons. During January there were two important heat waves that led us to quickly determine the harvest dates, in order to avoid over-ripening of the grapes. In general, the climatic conditions of this harvest were typical for the region, with little rainfall and no significant hail storms. These conditions granted excellent quality fruit, allowing us to reach balanced performances and good concentration.

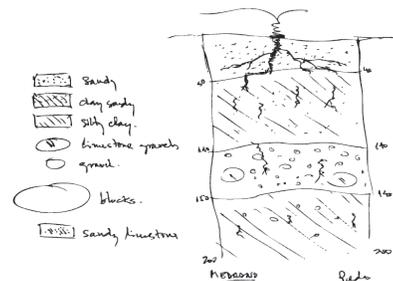
### WINEMAKING

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% | Total Acidity: 4.5 g/l | PH: 3.68 | 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