

Como una Liebre en Marzo

2022

BURBUJAS ROSÉ

Tasting Notes

The March Hare invites you to sit at its table and share this sparkling wine, made from 100% Bonarda grapes; a wine of great pleasure and a bit of madness. It has a bright pink color with hints of salmon color (and some glimmers of sanity). Its medium-size bubbles are persistent and a bit frenetic. On the nose, it presents fresh aromas of red fruits, cherries, raspberries and pomegranate, as well as floral aromas, mainly jasmine. On the palate, the bubbles tickle your tongue, with a fresh entry and a juicy mouthfeel that leads to some funny comments coming out of the mouth. It has fine-grain acidity and a long finish with soft saline notes. Here between us, the hare finishes the bottle alone, insanely happy about it. Hurry up and enjoy your glass chilled (8° - 10°C | 46°F - 50°F).

2022 Vintage

This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat waves, preserving the fruit character and the tension of the skin of the berries. The season also had heavy rains, which threatened to delay the harvest. However, the rains stopped and gave us a window, just in time, to harvest our fruit with optimum ripeness and health. The cold of the last few weeks before harvest gave the grapes the necessary time to finish ripening and balance all their compounds. 2022 was a year with great concentrations, colors, and health, in which fruity and spicy notes prevailed.

Winemaking

100% manually harvested Bonarda grapes. The grapes were pressed immediately upon arrival at the winery, giving a lovely pink color. The wine was vinified with native yeasts in stainless steel tanks with a controlled temperature kept at 13-15° Celsius (55-59°F), and no acid corrections. The second fermentation was carried out using the Charmat method, in stainless steel tanks at 12-15° Celsius (54-59°F), and lasted 35 days. Aged on lees for 2 months, to foster aromatic complexity and achieve greater structure in the palate.

Vineyards

100% Bonarda grapes from "Jardin Altamira", our organic vineyard located in Paraje Altamira, Uco Valley (Mendoza), at 1200 meters above sea level. The vines are VSP trellised. The area has a semi-desert climate with hot days and cool nights. The soils there have an alluvial origin and moderately deep horizons, with a fine silty texture, and dissolved limestone.

Technical Information

Vintage: 2022 | **Alcohol:** 12.1% | **Total Acidity:** 5.8 g/l | **PH:** 3.3 | **Residual Sugar:** 3 g/l | **Closure:** DIAM Cork | **Bottle Capacity:** 750mL | **Technical Team:** Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

