

# COLONIA LAS LIEBRES



## COLONIA LAS LIEBRES MALBEC 2022

### TASTING NOTES

We made this wine looking for a pure, easy-to-drink organic Malbec, with no oak. It has a bright violet red color. Notes of fruits fill the nose, where the traditional red fruit aromas of the variety stand out, as well as secondary notes of eucalyptus and pink pepper. The mouth-feel is fresh and lively, with juicy acidity and supple tannins. It has a long and fruity finish. Ideal for pairing with meats, hard cheeses, and grilled vegetables.

### 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

The grapes were harvested by hand and entered the winery transferred by gravity to concrete vats, where the fermentation was carried out with indigenous yeasts at 26°C (79°F). This process lasted approximately 15 days. Taking into account the rocks we have in the soil profile and the typical climate of our vineyard, we decided on a minimal oenology approach, with little amount of movements in the winery and a fermentation kinetics that enhanced the structure and texture that limestone provides. The aging took place in concrete vats, for a period of 6 months. It was aged in the bottle for 6 months.

### VINEYARDS

Organic Malbec grapes from two selected polygons in our estate in Luján de Cuyo. The soils have spots of loose limestone as well as small granite river stones. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates.

### TECHNICAL NOTES

Alcohol: 13.4 % | Total Acidity: 6.15 g/l | PH: 3.77 | Residual Sugar: 2.06 g/l | Closure: DIAM cork | Bottle Capacity: 750 ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

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Mendoza - Argentina

