

COLONIA LAS LIEBRES



COLONIA LAS LIEBRES MALBEC 2021

TASTING NOTES

We made this wine looking for a pure, organic Malbec, without interventions. It has a ruby red color with reddish and violet hints. On the nose, it displays aromas reminiscent of strawberries, thyme, and chamomile, with subtle notes of plaster and fennel. These aniseed notes are also present on the palate, where the wine shows its textured tannins and intense entry. It is a fine, long wine with a very fruity finish. Ideal for pairing with meats, hard cheeses, and roasted vegetables.

2021 VINTAGE

The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February – the month in which we pick up these grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these last days were warm and stable, keeping the grapes turgid and avoiding over-ripeness. These conditions produced very fresh, highly aromatic wines, with intense colors, elegant tannins, and a great structure.

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 12 days. 15% of rachis were used in the elaboration process. Maceration lasted 20 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.

VINEYARDS

Organic Malbec grapes from two selected polygons in our estate in Luján de Cuyo. Their 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: 13.5 % | Total Acidity: 6.1 g/l | PH: 3.69 | Residual Sugar: 2.0 g/l | Closure: DIAM cork
| Bottle Capacity: 750 ml | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold. | Vineyard Management: Juan José Borgnia, Victoria Maselli.

COLONIA LAS LIEBRES

Part of the **Altos Las Hormigas** family
Mendoza - Argentina

