

# COLONIA LAS LIEBRES



## COLONIA LAS LIEBRES BONARDA 2023

### TASTING NOTES

The 2023 is the twentieth vintage of our beloved Bonarda, a wine that has grown and changed in the last 20 years, becoming a flag wine for the fans of this grape variety around the world. We feel very proud of what we have achieved with this wine, especially in this vintage that it shows its best characteristics.

The wine has a deep, lively red color with intense dark red hues. The nose is full of spices, with notes of pink pepper, olives, eucalyptus, fig, plums and linden blossom. It has a fruity and agile entry in the mouth. The mid-palate offers textured tannins, integrated acidity and great intensity of flavors. It is a vertical wine, with a balanced structure and a delicate, spiced finish. Ideal for pairing with pasta Pomodoro dishes, pizza and light meats.

### 2023 VINTAGE

2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, it rained for a few days and this dampened the advance of grape ripening. The early harvest was decisive in maintaining the winery's style. Despite the challenges of the harvest, these conditions favored wines with great concentration in the mouth, verticality, and texture.

### WINEMAKING

Vinified in 200hl stainless steel tanks at 23°C (74°F). Fermentation for 15 days, with daily rack-and-return for a gentle extraction. The wine is aged in concrete tanks for 10 months, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape. Aged in the bottle for 3 months.

### VINEYARDS

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: 13.5 % | Total Acidity: 6.00 g/l | PH: 3.60 | Residual Sugar: 2.95 g/l | Closure: DIAM cork | Bottle Capacity: 750 ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

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

