

## COLONIA LAS LIEBRES BRUSCA 2021

### TASTING NOTES

This natural wine, made with organic grapes and indigenous yeasts, is the result of our search for a subtle sparkling wine, inspired by the style of Italian Lambruscos but made with a representative argentine grape such as Bonarda. It has an eye-catching pink color, showing some cloudiness due to the sediments that are left in the bottle after the second fermentation. It has a large amount of small and fine bubbles. On the nose, it is intense and presents a variety of aromas: fruity, with notes of cherries, strawberries and olives; and spiced, with clear hints of cardamom. There is a subtle note of yeasts on the nose as well, a typical aroma found in sparkling wines made using the ancestral method. It is juicy on the palate, with a fantastic acidity that is the core of this fresh and balanced wine. The finish is long and fruity. Ideal to drink it cool (9°C - 11°C) as an aperitif, or you can pair it with traditional Italian dishes, such as Bollito Misto or pasta with Fileto sauce.

### HARVEST 2021

The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February and March – the months in which we pick up the 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.

### TERROIR & SOIL STRUCTURE

100% Bonarda grapes from our own organic vineyards. 50% of the grapes come from our Luján de Cuyo (Mendoza) vineyard, at 800 meters above sea level. The other 50% of the grapes come from our Jardín Altamira vineyard, located in Paraje Altamira, Uco Valley (Mendoza), at 1100 meters above sea level. The climate in the region is semi-desert, with hot days and cool nights.

### WINEMAKING

An early harvest, done entirely by hand, in both vineyards. Whole clusters were pressed in the basket press on their arrival at the winery, obtaining a beautiful pale pink color. Bonarda grapes were fermented in stainless steel tanks at temperatures between 12°C to 15°C, for 14 days. Different tanks were used for the different regions. When this first fermentation was completed, the wines from the different regions were blended and bottled, so that the second fermentation continued in the bottle. No disgorgement. Only 2400 bottles of this wine were made. We recommend consuming it no more than 2 years after the harvest date. Natural sediments can be found in the bottle.

### TECHNICAL NOTES

Alcohol: 11% | Total Acidity: 5,55 g/l | PH: 3,4 | Residual Sugar: 1,8 g/l | Closure: Crown Seal | Bottle Capacity: 750 ml | Winemakers: Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

