

COLONIA LAS LIEBRES

COLONIA LAS LIEBRES BONARDA 2025

TASTING NOTES

With each vintage, we confirm that organic vineyard management allows this wine to express the unique character of the Argentine Bonarda variety in an unparalleled way. The 2025 vintage, in particular, has turned out to be exceptional, displaying the variety's finest qualities.

It has a luminous ruby red color with bright magenta hues. The aroma is full of notes of graphite, tapenade, cherry, plum, eucalyptus, cardamom, and allspice. The palate features fine-textured, juicy tannins. This wine is highly drinkable and pleasurable, with a rich finish full of cherry and raspberry notes. Ideal for pairing with pasta Pomodoro dishes, pizza and light meats.

2025 VINTAGE

The 2025 vintage was like having two vintages in one. We had a very cold winter, and the Andes Mountains were loaded with snow, which provided water for the rest of the year. Spring remained cool, and then heat waves and rain in midsummer marked two different vintages. Given these conditions, we prioritized natural acidity and texture over phenolic ripeness and applied this decision through winery techniques. As a result, we finished harvesting 15 days earlier than usual in Mendoza. This allowed us to produce wines with energy, complexity, and longevity. The early harvest defined the character of the wines from this vintage.

WINEMAKING

For this vintage, we divided the Bonarda plots by soil type and made them in two stages. For both, we added 5% whole clusters to the top of the tank and fermented them with the skins for five days. Then, we separated the juice from the skins, allowing fermentation to continue for an additional 10 days at 20°C (68°F). The wine was aged in concrete for six months and bottled early to begin reductive aging before release.

VINEYARDS

100% Bonarda organic grapes coming 80% from own pergola vineyards located in Luján de Cuyo (Mendoza), at 800 masl, and a 20% coming from our Jardin de Hormigas vineyard in Paraje Altamira – Uco Valley – at 1200 masl. The area has a semi-desert climate with hot days and cool nights.

The soils in Luján de Cuyo 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: 5.9 g/l | PH: 3.65 | Residual Sugar: 2.4 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

