

COLONIA LAS LIEBRES

B O N A R D A

2008

THE ESTATE

Sister brand of Altos las Hormigas, founded in 1995, owned by eclectic group of Italian wine professionals. Focused on production of Malbec and Bonarda.

VINEYARDS

100% Bonarda from high trellised vineyards located in: Santa Rosa (50%), Agrelo (30%) and our corner of Luján de Cuyo close to Medrano (20%).
Yield: 10 ton/ha – 24 HI/Acre.

VINTAGE

Severely cold winter, cool and dry spring. Sustained (for Mendoza standards) rains in February. Hanging time was extended beyond any previous record, leading to utmost phenolic ripeness, and highly fine grain tannins.

WINEMAKING

Vinified in 300hl stainless steel tanks with temperature control, 10 days time from crushing to pressing, with daily rack and return for a gentle extraction. The wine goes through the malolactic fermentation and receives no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

TASTING NOTES

Deep red colour, with blackish hues, nose of rose petals, plum and black pepper. Velvety mouth feel, coating creaminess, focused flavours. Uplifted finish.

VINTAGE INFORMATION

Vintage: 2008
Variety: 100% Bonarda
Region: Mendoza – Argentina
Winemakers: Alberto Antonini – Attilio Pagli
Closure: DIAM Closure
Bottle Capacity: 750 ML
Alcohol: 13.9 %
Total Acidity: 5.85 g/l
PH: 3.3
Residual Sugar: 3.31 g/

