

COLONIA LAS LIEBRES BONARDA, 2006

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 30 year old or older vineyards at Los Campamentos, Rivadavia. This is the best area for this variety because temperature during the night is 2 Celsius Degree lower than the rest of the East area.

VINTAGE

Very elegant vintage, the slow pace of the ripening process enhances the characters of this grape.

PRODUCTION

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.

Yearly production 20,000 cases.

TASTING NOTES

Deep red colour, with violet shades. Brilliant, fruit flavors with red plum notes, forest fruits, spice and mineral touch. With a lot of fresh, it has a natural exciting acidity. We believe this as a unique and original product.

PRESS OR AWARDS



VINTAGE INFORMATION

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| Vintage | 2006 |
| Variety | 100 % Bonarda |
| Region | Mendoza - Argentina Alberto Antonini - |
| Winemakers | Attilio Pagli |
| Closure | Synthetic cork |
| Bottle Capacity | 750 ML |
| Alcohol | 13.7 % |
| Total Acidty | 5.36 g/L |
| pH | 3.6 |
| Residual Sugar | 2.56 g/L |