

COLONIA LAS LIEBRES · ARGENTINA

Bonarda Clasica, 2017

Mendoza, Mendoza

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Bonarda	13%	2017 · 750 ml

STILL



LABEL



Tasting notes

This Bonarda is an Organic Certified wine, presenting notes of crispy red fruits and white pepper, with soft tannins in the palate and intense flavours. It has a balanced acidity that makes it fresh and juicy in the mouth. It has a long and fresh finish, with lots of character. Its deep and vibrant mouthfeel makes it a true pleasure wine. Ideal to pair with pasta Pomodoro dishes, pizza and light meats.

About the wine

Vinified in 300hl stainless steel tanks with temperature control for a duration of 10 days from crushing to pressing, with daily rack-and-return for a gentle extraction. The wine is aged in concrete pools, receiving no oak treatment in order to preserve freshness and to represent a pure expression of the grape.

Winemaking

MATURATION	It's 10% carbonic maceration in stainless steel and the ageing in cement tank.
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Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	3 - 5 years
FOOD PAIRING	Cool as an aperitif and ideal to pair with pasta, Pomodoro dishes, pizza or white meats.

Say it: Colonia Las Liebres: ko-LO-nyah lahs LYEH-bres; Bonarda: bo-NAR-dah

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