



ALTOS LAS HORMIGAS, BONARDA COLONIA LAS LIEBRAS 2007

PRODUCER

This label was created by consultant winemaker Alberto Antonini and his partners at Altos Las Hormigas for the production of Bonarda.

VINEYARDS

Bonarda vines were brought to Argentina by Piemontese immigrants at the beginning of the 20th century and were traditionally planted with Barbera. Over the years, growers have slowly replaced the Barbera with Bonarda and now many of the old vineyards are 100% Bonarda. Grapes for this wine were grown in 30 year old high-trellised vineyards in Los Campamentos, Rivadavia. Night time temperatures are 2°C lower than the rest of the eastern area, allowing the aromatic qualities in the grapes to develop fully.

VINTAGE & VINIFICATION

The growing season in 2007 was fresher than usual resulting in a good phenolic ripeness developing in the Bonarda grapes.

The wine was vinified in temperature controlled stainless steel tanks over the course of 10 days, with daily rack and return in order to extract soft tannins and good colour from the fruit. After malolactic fermentation was complete, the wine remained in tank until bottling.

TASTING NOTES

Deep red in colour, with youthful purple lights. On the nose the Bonarda has fresh, red fruit perfumes, with hints of plums and forest fruit. Unoaked, the fruit characters are allowed to shine through on the palate, with flavours of spicy plums and blackberries, supported by rounded ripe tannins and a youthful acidity.



VINTAGE INFORMATION

Vintage	2007
Grape variety	100% Bonarda
Region	Mendoza
Winemakers	Alberto Antonini/ Attilio Pagli
Alcohol	13.0% vol
pH	3.62
Total acidity	6.0g/l
Residual sugar	2.50g/l
Closure	Synthetic cork
Availability	75cl