



Altos Las Hormigas

Celebrating its 20th vintage, this Bonarda showcases Mendoza's sun-drenched charm and the finesse of a grape long overlooked, offering vibrancy, spice, and textural pleasure in every glass.



Colonia Las Liebres Bonarda 2023

Mendoza, Argentina

Region and Vineyards

Colonia Las Liebres Bonarda 2023 originates from **Luján de Cuyo**, one of Mendoza's historic wine regions, situated at **800 metres above sea level**. This subregion benefits from a **semi-desert climate** with hot, sunlit days and markedly cool nights, allowing the grapes to ripen fully while retaining vibrant acidity.

The vineyards are pergola-trained and **certified organic**, reflecting Altos Las Hormigas' commitment to biodiversity and low-impact farming. The soils are of **alluvial origin** with fine silt and sand textures, minimal stone content, and deep horizons, enabling **excellent water retention** and root penetration. This results in what the estate calls "**fresh soils**", which moderate the impact of heat waves and help develop wines with **vertical structure, freshness, and energy**—hallmarks of the 2023 vintage despite climatic extremes.

Winemaking

This vintage was shaped by **challenging weather**, including spring frosts and prolonged heat waves. A **carefully timed early harvest** preserved the varietal's crispness and natural acidity. Grapes were vinified in **200-hectolitre stainless steel tanks** at a controlled temperature of **23 °C**, using daily **rack-and-return** techniques over a **15-day fermentation** to achieve gentle extraction and textural depth.

Aged for **10 months in concrete tanks** without any oak contact, the wine was bottled after a **3-month rest** to capture the fruit's purest expression. This minimalist, terroir-driven approach highlights Bonarda's juicy core and herbal-spicy spectrum while maintaining balance and drinkability.

Tasting Notes

- **Color:** Deep, lively red with dark crimson reflections.
- **Aroma:** Expressive and spicy, with notes of pink pepper, fig, plum, linden flower, olives, and eucalyptus.
- **Palate:** Agile and fruit-driven entry, followed by fine, textured tannins, integrated acidity, and a vertical structure. The finish is clean, balanced, and delicately spiced.

Alcohol :13,50 %

Composition: 100% Bonarda



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Did you know?

Bonarda, though once mistaken for its Italian namesake, has become Argentina's **second most planted red grape**, thriving in the country's warmer regions. Colonia Las Liebres was one of the **first wines to champion Bonarda** as a varietal of distinction, turning what was once considered a rustic blending grape into a star of pure expression.

Wine Pairing Ideas

- **Pizza Margherita or Siciliana** - The wine's fruit-forward character and herbal edge enhance tomato-based sauces and savoury toppings.
- **Pasta al Pomodoro** - A natural match for its acidity and freshness, highlighting both the simplicity and depth of the dish.
- **Grilled turkey burgers with chimichurri** - Juicy red fruit and spice play off the herbaceous marinade.
- **Stuffed bell peppers** - Earthy vegetables and savoury rice fillings are lifted by the wine's aromatic vibrancy and soft tannins.



Robert Parker (RP) : 91 Points (2021)

One of the finest and purest expressions of the grape at a very affordable price point is the 2021 Colonia Las Liebres Bonarda, which was certified organic in 2017. Ninety percent of the grapes are from their estate in Luján de Cuyo and the rest from Jardín Altamira in Valle de Uco. It fermented in stainless steel and matured in raw concrete. It has 13.3% alcohol, a medium-bodied palate and a juicy texture. They are convinced about the organic approach in the vineyard, as they have seen improvements in the wines, but the certification causes a lot of problems and bureaucracy. It's a fine expression of the variety with a fruit-driven personality, a little peppery, a juicy texture and faint rusticity. 2021 was a cool year, and the wine shows it. They think of this as their Beaujolais, the wine for the trattoria (they are mostly Italian!), for the table, where industrial wine should not dominate; therefore, they offer this at a very competitive price. It's an immediate red. 53,000 bottles produced. It was bottled in May 2022.



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