



ALTOS LAS HORMIGAS MALBEC LA DANZA 2021 Mendoza

TASTING NOTES

The wine has a bright violet red color. On the nose, red fruits notes prevail, showing aromas of cherries, strawberries and plums, as well as notes of walnuts. On the palate, it is juicy and fresh, with a balanced acidity. It is fleshy, fruity, with a full body, and a long, and tasty finish. This is a very food-friendly wine, ideal to pair with several dishes such as red meats, pasta, or cold cuts plates.

2021 VINTAGE

The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February – the month in which we pick up these grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these lasts days were warm and stable, keeping the grapes turgid and avoiding over-ripeness. These conditions produced very fresh, highly aromatic wines, with intense colors, elegant tannins, and a great structure.

WINEMAKING

100% Malbec grapes harvested by hand, in vineyards all around Mendoza. Grapes are vinified separately before the final blend. Fermentation takes place in stainless steel tanks between 24-26°C for 10 days, using exclusively indigenous yeasts. The wine is then aged for 6 months in concrete vats. No oak aging.

TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.2% | Total Acidity: 5.65 g/l | PH: 3.6 | Residual Sugar: 1.9 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgia, Victoria Maselli.