



ALTOS LAS HORMIGAS LA DANZA ORGANIC MALBEC 2021 Mendoza

TASTING NOTES

This is a lively and vibrant Malbec, with a bright purple color. Bold aromas fill the nose, featuring plums and notes of spice, herbs and mint. Sharp fruit on the palate, with a good grip and a fresh acidity. It is a vertical, flavorful and juicy wine, with smooth tannins. A modern expression of Malbec, made from organically grown grapes.

VINTAGE 2021

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 last 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% organic Malbec grapes harvested by hand. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express the vineyard they come from. Fermentation takes place in separate stainless steel tanks at 26°C for 10 days. The wine is then aged for 9 months in concrete vats. No oak aging.

TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.5% | Total Acidity: 5.5 g/l | PH: 3.65 | Residual Sugar: 2.5 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.