



## **ALTOS LAS HORMIGAS MALBEC LA DANZA 2022** Mendoza

### **TASTING NOTES**

La Danza is a pleasure wine, fresh and flavorful. It shows a deep red color with violet hues. The nose is very fruity, with notes of plum and tangerine peel, as well as hints of tapenade, white pepper and aniseed. On the palate, its balanced tannins and enveloping acidity give it a juicy, succulent mouth-feel. The finish is long and fruity. This is a very food-friendly wine, ideal wine to pair with several dishes such as red meats, pasta, or cold cuts plates.

### **2022 VINTAGE**

This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat waves, preserving the fruit character and the tension of the skin of the berries. The season also had heavy rains, which threatened to delay the harvest. However, the rains stopped and gave us a window, just in time, to harvest our fruit with optimum ripeness and health. The cold of the last few weeks before harvest gave the grapes the necessary time to finish ripening and balance all their compounds. 2022 was a year with great concentrations, colors, and health, in which fruity and spicy notes prevailed.

### **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: 13.5% | Total Acidity: 5.85 g/l | PH: 3.7 | Residual Sugar: 2.43 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antolini, Pedro Parra, Federico Gambetta, Victoria Maselli.