



ALTOS LAS HORMIGAS LA DANZA ORGANIC MALBEC 2022 Mendoza

TASTING NOTES

This Malbec has a bright ruby red color with reddish hues. The nose is fragrant, with notes of fresh plums, herbs, gunpowder, pepper and eucalyptus. On the palate, it is a balanced, medium-structured, juicy wine with fine acidity and supple tannins. A joyful expression of the variety, made entirely from organically grown grapes.

VINTAGE 2022

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% organic Malbec grapes harvested by hand in vineyards in Luján de Cuyo (70%) and the Uco Valley (30%), Mendoza. Fermentation was carried out in stainless steel tanks at 24°C (75°C) for 10 days, with 5% whole cluster. Fermentation exclusively with native yeast, to enhance the expression of the vineyard. Extraction was minimized during the process to avoid the typical notes of a warm vintage. The wine was then aged for 9 months in concrete vats. No oak aging.

TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.5% | Total Acidity: 5.55 g/l | PH: 3.66 | Residual Sugar: 2.81 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.