



ALTOS LAS HORMIGAS BLANCO 2022 Mendoza

TASTING NOTES

This is a blend of Semillon, Chenin Blanc and Pedro Gimenez - three emblematic white Mendoza grapes - that shows its terroir with no make-up. It has a silver yellow color with greenish hues. It is very aromatic, displaying on the nose notes of pineapple, white peach, white flowers, jasmine, white pepper, grapefruit and even some notes of fresh eucalyptus. On the palate, the entry is fresh and vertical. This is a fruity wine with clear notes of grapefruit. The mouthfeel is electric, with a granular acidity. It is long and balanced wine, ideal to enjoy as an aperitif with great personality, or to pair it with white meats, light-bodied sauces, and ocean and river fish.

2022 VINTAGE

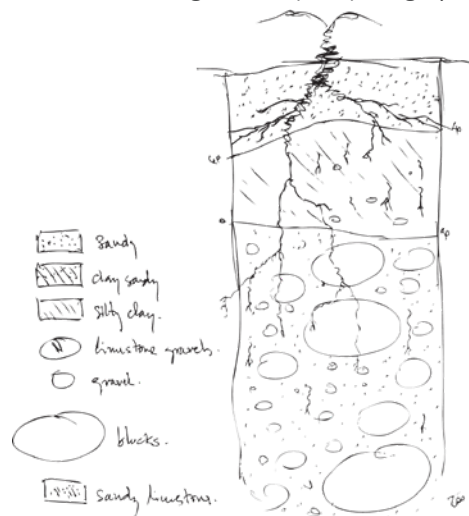
This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat 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

The three grape varieties were harvested early, looking for natural acidity. Each one was vinified separately before the final blend, using different processes. The Semillon coming from San Carlos was pressed, racked and then fermented at 16°C (61°F). The Semillon coming from Altamira was pressed and fermented with 25% skins and 40% stems, for 5 days. Then, it continued fermenting at 16°C (61°F). The Chenin coming from San Carlos was pressed, racked and then fermented at 16°C (61°F). Finally, the Pedro Gimenez coming from San Carlos was pressed and fermented with skins for 3 days, and then continued fermenting at 16°C (61°F). All grapes were fermented with native yeasts in concrete vats. Malolactic fermentation took place on the same vats. It was aged for 6 months in concrete vats. No oak was used in the elaboration process.

TERROIR & SOIL STRUCTURE

Pergola trellised 80-year-old vines. Part of the Semillon comes from our Jardin Altamira, trellised in VSP. The vineyards are located in the Uco Valley (San Carlos and Paraje Altamira), in areas with deep soils. The valley has a good range of temperatures between day and night, helping the grapes keeping their natural acidity.



TECHNICAL NOTES

Blend: 52% Semillon - 28% Chenin Blanc - 20% Pedro Gimenez | Alcohol: 11.5% | Total Acidity: 7.72 g/l | PH: 3.15 | Residual Sugar: 1.8 g/l | Closure: DIAM / VINC+ | Bottle Capacity: 750mL | Wine-makers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

