



## ALTOS LAS HORMIGAS BLANCO 2023 Mendoza

### TASTING NOTES

In this vintage, we made a proportional blend of Semillon, Chenin Blanc and Pedro Gimenez, the three emblematic white Mendoza grapes that we chose for the only white wine we make in the winery.

It has a lively greenish-yellow color with golden hues. It is very expressive on the nose. On a first approach, it reveals fruity aromas of pineapple, white peach and apricot. As the wine opens up, citric and floral notes appear especially orange blossom. The fruit fills the mouth with vibrant and fresh acidity, where citrus, ginger and subtle mineral notes stand out. It has a medium volume and a lingering, flavorful mouthfeel. An ideal wine to pair with white meats, light-bodied sauces, or all kinds of seafood.

### 2023 VINTAGE

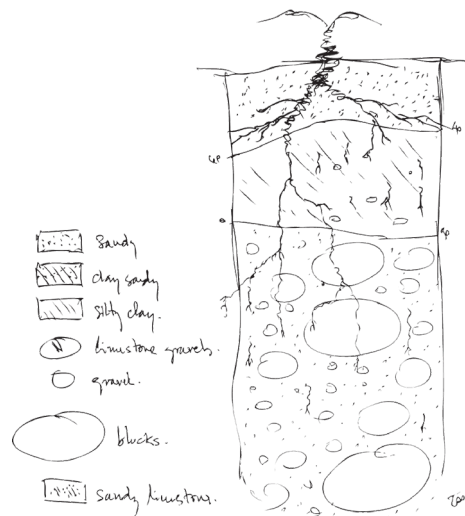
This vintage we went through some extreme weather phenomena. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, instead, it rained for a few days and this dampened the advance of grape ripening. The early harvest was decisive in maintaining the winery's style. Despite the challenges of the harvest, these conditions favored wines with great concentration in the mouth, verticality, and texture.

### WINEMAKING

The three grape varieties were harvested early, looking for natural acidity. Each one was vinified separately before the final blend, using different processes. Part of the grapes were elaborated in the traditional manner; some fermented with skins and others with 40% stems. All grapes were fermented with native yeasts, in concrete 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 de Hormigas vineyard, and is trellised in VSP. The vineyards are located in the Uco Valley (San Carlos and Paraje Altamira), in areas with deep lime soils. The valley has a good range of temperatures between day and night, helping the grapes keeping their natural acidity.



### TECHNICAL NOTES

Blend: 34% Semillon, 33% Chenin Blanc, 33% Pedro Gimenez | Alcohol: 12% | Total Acidity: 6.9 g/l | PH: 3.4 | Residual Sugar: 1.80 g/l | Closure: DIAM / VINC+ | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

