



## ALTOS LAS HORMIGAS ROSA 2023 Mendoza

Since 2003, we have been traveling the unexplored paths offered by the Bonarda variety, moving further away from the obsession with powerful wines. This rosé seeks the potential of the classic Bonarda pergola vineyard through a very early harvest, achieving an unprecedented aromatic vein and a new balance, of great pleasure. Is a paradigm shift coming for the variety?

### TASTING NOTES

It has a pale salmon color with bright coppery hues. The nose is delicate, with notes of pomegranate, fresh quince, white pepper, hints of white flowers such as rain jasmine, and subtle notes of fresh strawberries and kumquat peel. The palate is very juicy and textured, with crisp, grainy acidity. It has medium volume on the palate, where citrus and fruity notes prevail. This is a fresh, balanced wine with great finesse, ideal for drinking on its own as an aperitif or pairing it with fish, rabbit and seasonal salads.

### 2023 VINTAGE

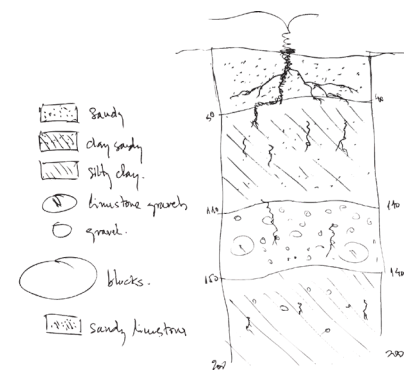
2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, 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

Grapes harvested by hand. Made by direct pressing of the whole bunches. Minimal contact with lees. Fermented at 16°C for 10 days, with native yeasts and no acidity correction. After a 5-day stay on the lees, it was racked and aged in concrete tanks for 6 months. No oak aging. Aged in the bottle for 3 months.

### VINEYARDS

100% Bonarda grapes from our own organic vineyard, located in Luján de Cuyo (Mendoza) at 800 meters above sea level. The climate is semi-desert, with hot days and cool nights. The soils in this area have an alluvial origin and deep horizons, with a fine silt-sandy texture that favors good water drainage. These soils allow a deep development of the roots, promoting a fresh root ecosystem.



### TECHNICAL NOTES

Variety: 100% Bonarda | Alcohol: 12.7% | Total Acidity: 7.05 g/l | PH: 3.3 | Residual Sugar: 1.20 g/l | Closure: Screwcap | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

