



ALTOS LAS HORMIGAS TINTO 2021 Mendoza

TASTING NOTES

This flavorful blend of red grapes, with a small but refreshing percentage of white grapes is a pleasure wine, very easy to drink. It has a dark red color with violet hues. On the nose, it is complex and fruity, with notes of cherries and plums. It also shows notes of thyme, black pepper and olives. On the palate, it has a structured and fruity entry, with a balanced acidity that grants a great sensation of freshness in the mouth. It is a vertical wine, with tannins well integrated with the acidity and a supple finish. This blend is a great pairing with Mediterranean cuisine, eggplant and tomato dishes; and it can also be enjoyed by itself.

VINTAGE 2021

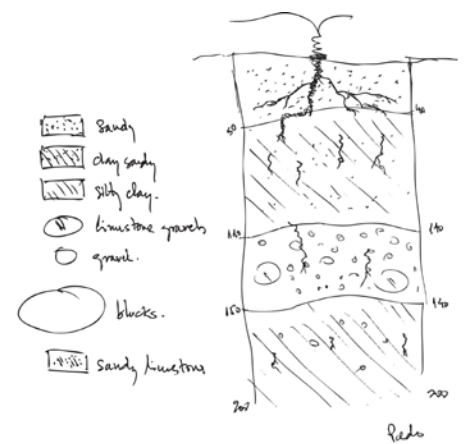
The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February – the month in which we pick up these grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these last days were warm and stable, keeping the grapes turgid and avoiding over-ripeness. These conditions produced very fresh, highly aromatic wines, with intense colors, elegant tannins, and a great structure.

WINEMAKING

A blend of Malbec, Bonarda and Semillon grapes, harvested by hand. Careful, double sorting process, before fermentation. Malbec and Semillon grapes are harvested early and co-fermented, in order to soften the tannins, enhance the aromas and have more complexity on the nose. Bonarda is vinified separately before the final blend, which is done a couple of months before bottling in order to keep the freshness of each one of the components. Fermentation takes place in separate stainless steel tanks, at a temperature between 24-26°C, for 10 days. Only indigenous yeasts are involved in the process. Each tank is tasted two times a day to determine what is needed. The wine is then aged for a minimum of 9 months in concrete vats. No oak aging.

TERROIR & SOIL STRUCTURE

Bonarda and Malbec grapes come mainly from vineyards in Luján de Cuyo and Medrano in a smaller percentage. Semillon grapes come from the Uco Valley. The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage. These soils allow a deep development of the roots since their water retention capacity is great for them to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. In this climate, we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



TECHNICAL NOTES

Blend: 48% Bonarda - 45% Malbec - 7% Semillón | Closure: DIAM 3 | Bottle Capacity: 750ml | Alcohol: 13% | Total Acidity: 5.47 g/l | pH: 3.66 | Residual Sugar: 2.43 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

