

ALTOS LAS HORMIGAS TINTO 2022 Mendoza

TASTING NOTES

Tinto is a blend of Malbec, Bonarda and Semillon; a blend in which the old concept of pleasure wine is rediscovered with new nuances. It has a bright ruby red color, alluring and lively. Ripe red fruit notes stand out on the nose, mostly raspberry and cherry. It also presents herbal notes, eucalyptus, menthol, pink pepper, chamomile flower, and a subtle aroma of gunpowder. In the mouth, it has a fresh entry, with balanced acidity, making it a vibrant, juicy and fine wine. Fruity notes fill the palate, also showing spicy notes at the finish. This blend is a great pairing with Mediterranean cuisine, eggplant and tomato dishes, and can also be enjoyed on its own.

2022 VINTAGE

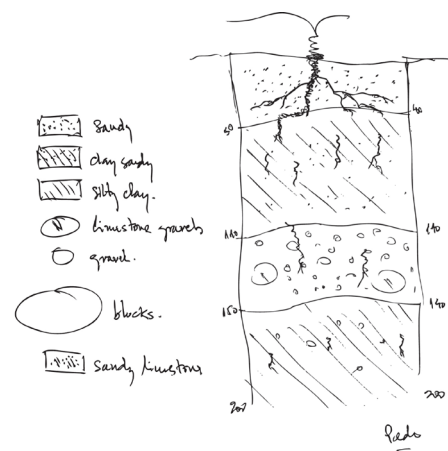
This was a shorter harvest than others, but no less intense. The season was marked by strong heat-waves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat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

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 intensify acidity for juiciness and crispness, 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.

VINEYARDS

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% Semillon | Closure: DIAM 3 | Bottle Capacity: 750ml
Alcohol: 13.5% | Total Acidity: 6.0 g/l | pH: 3.7 | Residual Sugar: 2.4 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

