



## **ALTOS LAS HORMIGAS LA DANZA ORGANIC MALBEC 2023 Mendoza**

### **TASTING NOTES**

It presents a cheerful purplish red color. It is very expressive on the nose, with aromas of cherries, plums, thyme and cardamom, with subtle aniseed notes. On the palate, fruity notes and refreshing acidity make it an easy-drinking wine, with soft tannins and a long finish. An honest Malbec made entirely from organically grown grapes.

### **VINTAGE 2023**

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**

100% organic Malbec grapes harvested by hand in vineyards in Luján de Cuyo (80%) and the Uco Valley (20%), Mendoza. Fermentation was carried out in stainless steel tanks at 22°C (72°C) for 10 days, with 5% whole cluster. Fermentation exclusively with native yeast, minimal extraction. The wine was then aged for 9 months in concrete vats. No oak aging.

### **TECHNICAL NOTES**

Variety: 100% Malbec | Alcohol: 13.9% | Total Acidity: 5.90 g/l | PH: 3.65 | Residual Sugar: 2.70 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.