



ALTOS LAS HORMIGAS ROSA 2024 Mendoza

Making wine means searching. To search is to learn. This is the second vintage of Rosa, in which we have achieved greater freshness and juiciness in the mouth by harvesting a week earlier. Since 2003, we have been exploring the unexplored paths offered by the Bonarda grape, each time moving further away from the obsession with power. We believe that each new vintage is a big step on a road that still has a long way to go!

TASTING NOTES

It has a brilliant, medium intensity, onion-skin color, with golden hues. The nose is very expressive, with notes of fresh cherry, apricot, white peach, white pepper, quince, grapefruit peel and Chañar flowers. On the palate, it is a vertical wine that stands out for its great texture and fresh, juicy mouthfeel. The fruit is very noticeable throughout the mouth, ending with saline notes in a fruity and savory finish. Ideal on its own as an aperitif or with fish dishes, rabbit and seasonal salads.

2024 VINTAGE

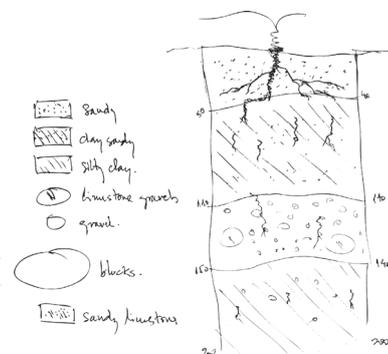
This was a vintage with cold and warm weather bouts combined and interspersed. Thanks to our team care and to regenerative agriculture we produced typical colder vintage wines: tense, juicy, and lively. The spring was cold, with several Zonda wind events causing frosts. These conditions led to a slow yet well-fulfilled completion of the phenological process, while posing challenges for the plants to set due to the wind, which also resulted in reduced canopies. The prelude to the harvest was an extensive heat wave that lasted more than 3 weeks, with maximum temperatures reaching around 40°C (104°F) and little thermal amplitude. This increased the sugar content, but at the same time, the pulp did not separate from the seed, yet retaining a very attractive natural acidity. As we approached the final stretch and the harvest, the fruit matured slowly, allowing us to wait and retain a good level of natural acidity and freshness. Luján de Cuyo and the Uco Valley experienced diverging weather conditions, with significant ripening variation observed between the two areas. The team followed the evolution of the process without respite, tailoring the harvest plot by plot, confirming once more that exceptional wines are indeed crafted in the vineyard.

WINEMAKING

Grapes harvested by hand. Made by direct pressing of the whole bunches. Minimal contact with lees. Fermented at 16°C (61°F) 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: 12.2% | Total Acidity: 6.37 g/l | PH: 3.4 | Residual Sugar: 1.80 g/l | Closure: Screwcap | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

