

# ALTOS

LAS HORMIGAS

## ALTOS LAS HORMIGAS BLANCO 2025 Mendoza

### TASTING NOTES

This unique white blend is made from three emblematic white grape varieties from the Mendoza region, each chosen for its contribution to the balance of the wine. It has a steely yellow color with green hues and an expressive nose. At first, there are reductive descriptors reminiscent of gunpowder. As the wine opens in the glass, aromas of yellow and blue flowers, chamomile, and orange blossom emerge, along with spiced notes, thyme and coriander. The aroma also offers fruity notes of pineapple, pear, and white peach. The palate is fresh with a textured, juicy core. It has a balanced acidity that grants tension and creaminess. The finish is long, with notes of white fruit and eucalyptus. Ideal to enjoy as an aperitif with personality or to pair with white meats, light sauces or ocean and river fish.

### 2025 VINTAGE

The 2025 vintage was like having two vintages in one. We had a very cold winter, and the Andes Mountains were loaded with snow, which provided water for the rest of the year. Spring remained cool, and then heat waves and rain in midsummer marked two different vintages. Given these conditions, we prioritized natural acidity and texture over phenolic ripeness and applied this decision through winery techniques. As a result, we finished harvesting 15 days earlier than usual in Mendoza. This allowed us to produce wines with energy, complexity, and longevity. The early harvest defined the character of the wines from this vintage.

### WINEMAKING

The three grape varieties were harvested early to achieve natural acidity. They were vinified separately without the skins. Each variety was fermented at 15°C (59°F) and stabilized at the beginning with its own thick lees. All grapes were fermented with native yeasts, in concrete vats. There was no malolactic fermentation. After blending, the wine was aged for 7 months in concrete vats. No oak was used in the elaboration process.

### TERROIR & SOIL STRUCTURE

Pergola trellised 80-year-old vines. The vineyards are located in the Uco Valley (San Carlos and Paraje Altamira), in areas with deep lime soils. The valley has a good range of temperatures between day and night, helping the grapes keeping their natural acidity.

### TECHNICAL NOTES

Blend: 58% Semillon - 28% Pedro Gimenez - 14% Chenin Blanc | Alcohol: 12.5% | Total Acidity: 6.1 g/l | PH: 3.4 | Residual Sugar: 1.80 g/l | Closure: DIAM / VINC+ | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

