

# ALTOS

L A S H O R M I G A S

## ALTOS LAS HORMIGAS ROSA 2025 Mendoza

We are confident that this new vintage of Rosa reveals another facet of Bonarda: its ability to produce light, fresh, highly drinkable, and enjoyable wines. Early harvesting was once again key to achieving perfect natural acidity in this extreme vintage.

### TASTING NOTES

It has a salmon color with steely reflections. On the nose, the first notes are floral, with hints of jasmine and thyme blossom. Fruity notes appear on a second approach, with aromas of lemon, pomegranate, raspberry, and fresh quince standing out. It has a slightly reductive character reminiscent of graphite, as well as a subtle mint aroma. On the palate, the acidity takes center stage, with lime notes predominating. It has a subtle and pleasant mouthfeel. The finish is flavorful with notes of grapefruit and cherry. It is ideal on its own as an aperitif or with fish dishes, rabbit and seasonal salads.

### 2025 VINTAGE

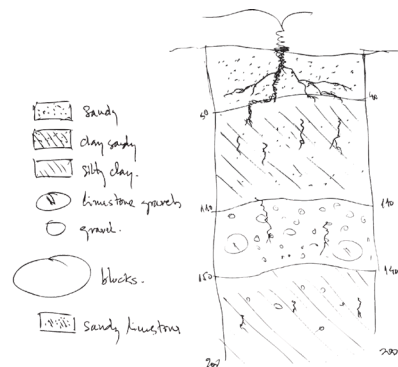
The 2025 vintage was like having two vintages in one. We had a very cold winter, and the Andes Mountains were loaded with snow, which provided water for the rest of the year. Spring remained cool, and then heat waves and rain in midsummer marked two different vintages. Given these conditions, we prioritized 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

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: 12.8% | Total Acidity: 6.67 g/l | PH: 3.26 | Residual Sugar: 1.80 g/l | Closure: Screwcap | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

