



ALTOS LAS HORMIGAS BLANCO 2020
Mendoza



TASTING NOTES

Altos Las Hormigas’ first white wine is a fresh blend of Semillon and Chenin Blanc, two traditional varieties from Mendoza’s Terroir. This wine has a bright yellow color with golden hues. On the nose, it is very expressive, with intense citric notes, aromas of pineapple and peach. Floral notes are also present on the nose, especially orange blossom. The fresh mouth is granted by its balanced acidity and a certain tension given by mineral notes. It has a persistent finish, where the citric notes stand out. This flavorful wine is ideal to enjoy as an aperitif with great personality or to pair it with white meats, light-bodied sauces, and ocean and river fish.

2020 VINTAGE

The 2020 vintage was very dry, with an average of rainfall below Mendoza’s historic records. We had the hottest minimum temperatures of the last ten years, with very hot days, especially before harvest. The weather contributed to concentration in the grapes, providing great potential for winemaking. February brought cooler days, keeping freshness in the bunches, so we rapidly organized the harvesting schedule in order to pick-up the grapes in their optimum ripening level.

WINEMAKING

Hand-harvested grapes, vinified separately before the final blend, using different processes: one part of the grapes were elaborated using traditional methods, whereas a second part of the grapes were fermented with skins; and a third part, with up to 30% of stems. Both Semillon and Chenin Blanc were fermented with native yeasts in concrete vats. Malo-lactic fermentation took place on the same vats. It was aged for 6 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, in an area with deep soils. The valley has a good range of temperatures between day and night, helping the grapes keeping their natural acidity.

TECHNICAL NOTES

Blend: 56% Chenin Blanc - 44% Semillón | Alcohol: 11.5% | Total Acidity: 5.60 g/l | PH: 3.71 | Residual Sugar: 1.8 g/l | Closure: DIAM cork | Bottle Capacity: 750mL | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

