



ALTOS LAS HORMIGAS MALBEC LA DANZA 2020 Mendoza

TASTING NOTES

This Malbec has a cheerful red ruby color, with bright violet hues. On the nose, it is intense and fruity, displaying notes of red fruits, strawberries, fresh plums and subtle notes of grapefruit. It is a fresh and drinkable wine, with a balanced acidity in the palate and supple tannins. Flavors linger on the mouth, with a fruity finish. This is a very food-friendly wine, ideal to pair with several dishes such as red meats, pasta, or cold cuts plates.

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 at their optimum ripening level. By the first days of March all the grapes were in the winery.

WINEMAKING

100% Malbec grapes harvested by hand, in vineyards all around Mendoza. Grapes are vinified separately before the final blend. Fermentation takes place in stainless steel tanks between 24-26°C for 10 days, using exclusively indigenous yeasts. Each tank is tasted three times a day to determine what is needed. The wine is then aged for 6 months in concrete vats. No oak aging.

TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.5% | Total Acidity: 6.30 g/l | PH: 3.77 | 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.