



ALTOS LAS HORMIGAS BLANCO 2021
Mendoza



TASTING NOTES

We believe that a white wine from Mendoza must portray the region’s soil and climate characteristics, as well as renewing local traditions. We are adding a new grape into the blend in this vintage of our “Blanco”: Pedro Giménez, a local white grape variety that is the most planted in Argentina. The result is a wine with a bright yellow color, with silver and greenish hues. It is very intense on the nose, showing fruity notes of peach, pineapple and soft grapefruit aromas. Pedro Gimenez grapes add complexity to the blend, making the nose even more interesting with layers of herbal notes. It is very fresh on the palate, with balanced acidity, tension and structure that become the backbone of this wine. Its fruity and concentrated flavors make this wine ideal to enjoy as an aperitif with great personality, or to pair it with white meats, light-bodied sauces, and ocean and river fish.

2021 VINTAGE

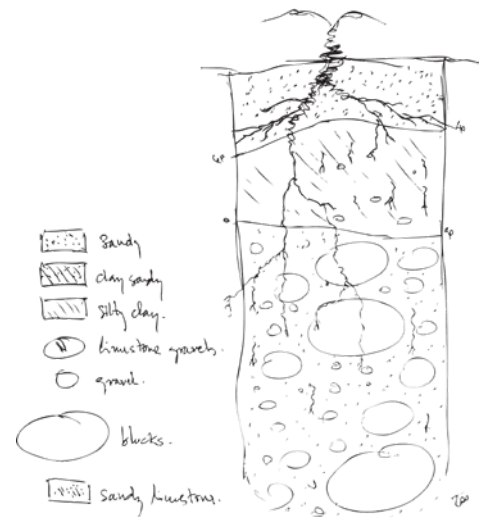
The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February – the month in which we pick up these grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these last days were warm and stable, keeping the grapes turgid and avoiding over-ripeness. Years in which the climate plays the enemy part confirm that our early harvest philosophy is key to keep natural acidity and freshness in our wines.

WINEMAKING

Hand-harvested grapes, vinified separately before the final blend, using different processes: one part of the grapes was elaborated using traditional methods, whereas a second part of the grapes was fermented with skins; and a third part, with up to 30% of stems. All grapes were fermented with native yeasts in concrete vats. Malolactic 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. Part of the Semillon comes from our Jardin Altamira, trellised in espaliers. The vineyards are located in the Uco Valley (San Carlos and Paraje Altamira), in areas 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: 48% Semillon - 30% Pedro Gimenez - 22% Chenin Blanc | Alcohol: 11% | Total Acidity: 6.30 g/l | PH: 3.2 | 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.