



## ALTOS LAS HORMIGAS TINTO 2017 Mendoza

### TASTING NOTES

Our continuous search for the expression of Mendoza’s true identity in our wines has led us to elaborate, for the first time, a blend of three grapes: Malbec, Bonarda and Semillon. These three varieties are recognized by the Argentine wine community for their long history in the region and we believe they are now authentic Mendoza grapes. This wine has a bright and attractive red color. On the nose, aromas of red fruits and spices prevail, but it also shows subtle citric notes, like fresh tangerine rind. The palate is round with a silky texture and concentrated flavors, an easy-to-drink wine. The finish is linear and refreshing, with a smooth and inviting acidity. This blend is a great pairing with Mediterranean cuisine, eggplant and tomato dishes; and it can also be enjoyed by itself.

### VINTAGE 2017

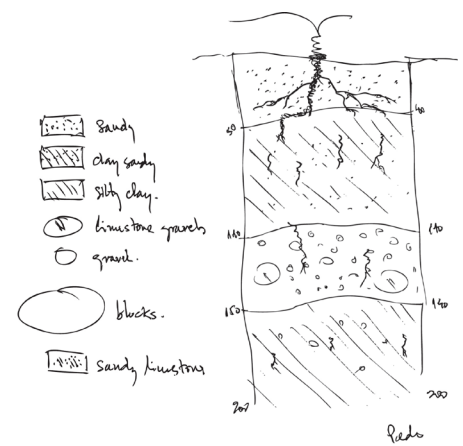
The climate transition from “El Niño” to “La Niña” pushed temperatures creating heat waves during most of January. Following our belief in early harvest we started picking up our grapes on February the 15th. The weather during harvest was very favorable, unaffected by hail storms or frosting. Low yields were again a feature of this harvest that naturally improved the quality of the grapes, which are more concentrated and flavorful. 2017 will be very likely a collectors vintage, scarce and of the highest quality.

### WINEMAKING

A blend of Malbec, Bonarda and Semillon grapes, harvested by hand. Careful, double sorting process, before fermentation. Malbec and Semillon grapes are co-fermented, while Bonarda is vinified separately before the final blend. Fermentation takes place in separate stainless steel tanks, at a temperature between 24-28°C, for 10 days. Only indigenous yeasts are involved in the process. Each tank is tasted three times a day to determine what is needed. The wine is then aged for a minimum of 9 months in concrete vats. No oak aging.

### TERROIR & SOIL STRUCTURE

Grapes come mainly from vineyards in Luján de Cuyo and Medrano in a smaller percentage. The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage and a fine silt-sandy texture. These soils allow a deep development of the roots, since their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. In this climate we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



### TECHNICAL NOTES

Blend: 48% Bonarda - 45% Malbec - 7% Semillon

Alcohol: 13.5% | Total Acidity: 5.16 g/l | PH: 3.6 | Residual Sugar: 1.89 g/l

Closure: DIAM Cork | Bottle Capacity: 750mL

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

Vineyard Manager: Juan José Borgnia

