



ALTOS LAS HORMIGAS TINTO 2018 Mendoza

TASTING NOTES

Tinto is a blend of Malbec, Bonarda, and Semillón. It responds to the concern to explore Mendoza, reinterpret its history and constantly challenge us to study more deeply the possibilities of this diverse region, of such a rich history. In Tinto, the old concept of the pleasure wine is rediscovered with new nuances. A bright wine, with fresh and vibrant red fruits, reminds us of the crispness of the cherries taken from the trees in the Mendoza piedmont, mixed with subtle notes of herbs and tangerine peel. It is a tasty wine with a silky structure, in the mouth it mixes the spice and the fruit in a unique combination that makes you want to take a second and even a third glass. Tinto is a bold innovation going back to the roots.

VINTAGE 2018

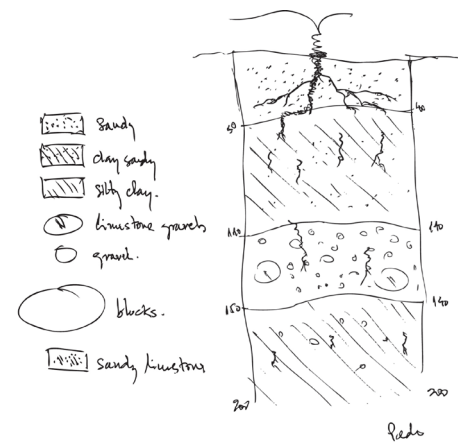
In the months before the harvest, the climate changed. At the beginning of summer, we went through a heat wave with temperatures of up to 40°C in Mendoza, but during the harvest, the climatic conditions were optimal, very favorable, with little rainfall that allowed a fluid logistics and very good harvest times. It was a year of return to the “normal” volumes of Mendoza; with healthy grapes, good concentration and balanced yields. This harvest gave us fruit of excellent quality, truly fantastic.

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 them 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.



INFORMACIÓN TÉCNICA

Blend: 48% Bonarda - 45% Malbec - 7% Semillón | Closure: DIAM 5 | Bottle Capacity: 750ml
Alcohol: 13,5% Total Acidity: 5.29 g/l | pH: 3.6 | Residual Sugar: 1.89 g/l | Winemakers:
Alberto Antonini, Attilio Pagli, Leonardo Erazo. | Vineyard Manager: Juan José Borgnia

