



ALTOS LAS HORMIGAS TINTO 2019 Mendoza

TASTING NOTES

This flavorful blend of red grapes, with a small but refreshing percentage of white grapes is a pleasure wine, very easy to drink. It has an intense red ruby color with bright violet hues. On the nose, a lovely bouquet of fruity aromas, such as strawberries, figs and red fruits; it also shows notes of spices – clove – and herbs – eucalyptus and pine tree. On the palate it is structured and balanced, awakening the senses from the first sip and leaving us wanting more. It has delicate tannins and a long, fruity finish. This blend is a great pairing with Mediterranean cuisine, eggplant and tomato dishes; and it can also be enjoyed by itself.

VINTAGE 2019

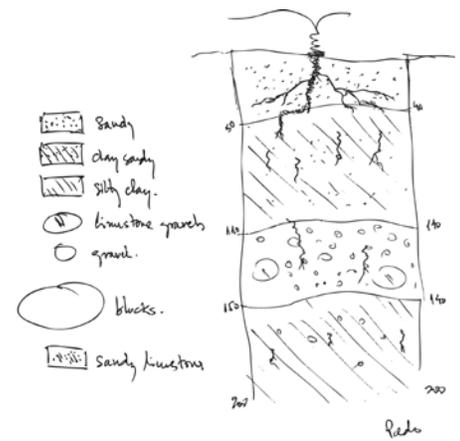
Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. During spring there was little rainfall and no late frosts. In January there were two important heat waves, which are typical in Mendoza. These heatwaves contributed to concentration in the grapes that, with our early harvest philosophy aimed to obtain natural acidity, produced wines of excellent quality and elegance.

WINEMAKING

A blend of Malbec, Bonarda and Semillon grapes, harvested by hand. Careful, double sorting process, before fermentation. Malbec and Semillon grapes are harvested early and co-fermented, in order to soften the tannins, enhance the aromas and have more complexity on the nose. Bonarda is vinified separately before the final blend, which is done a couple of months before bottling in order to keep the freshness of each one of the components. Fermentation takes place in separate stainless steel tanks, at a temperature between 24-26°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

Bonarda and Malbec grapes come mainly from vineyards in Luján de Cuyo and Medrano in a smaller percentage. Semillon grapes come from the Uco Valley. The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage. 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.



TECHNICAL NOTES

Blend: 48% Bonarda - 45% Malbec - 7% Semillón | Closure: DIAM 5 | Bottle Capacity: 750ml Alcohol: 13%
Total Acidity: 6.3 g/l | pH: 3.72 | Residual Sugar: 1.8 g/l | Winemakers: Alberto Antonini, Attilio Pagli,
Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

