



## ALTOS LAS HORMIGAS MALBEC LA DANZA 2023 Mendoza

### TASTING NOTES

La Danza is a pleasure wine, fresh and flavorful. It has an intense, lively ruby red color. The nose is expressive, with fruity notes of cherries, plums and peaches, and herbal notes of eucalyptus, menthol and pepper. On the palate, it is juicy with friendly tannins and great fluidity. It has a long and fruity finish. This is a very food-friendly wine, ideal wine to pair with several dishes such as red meats, pasta, or cold cuts plates.

### 2023 VINTAGE

2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, it rained for a few days and this dampened the advance of grape ripening. The early harvest was decisive in maintaining the winery's style. Despite the challenges of the harvest, these conditions favored wines with great concentration in the mouth, verticality, and texture.

### 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 at 23°C (73.4°F) for 10 days, using exclusively indigenous yeasts. The wine is then aged for 6 months in concrete vats. No oak aging.

### TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.7% | Total Acidity: 5.17 g/l | PH: 3.74 | Residual Sugar: 2.30 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.