

## ALTOS LAS HORMIGAS TINTO 2023

### Mendoza

Tinto is a tribute to the traditional Italian “field blend” wines. These wines were made by blending different grape varieties that all came from the same vineyard plot, grown together and vinified together. Our Tinto is a blend of Malbec, Bonarda and Semillon; a blend in which we combine red and white varieties to obtain a wine of great drinkability, a celebration of its land of origin.

### TASTING NOTES

It has a ruby red color with bright red hues. At first approach, the nose is dominated by notes of graphite, gunpowder, cherry and eucalyptus. As the wine opens, very fruity aromas of cherries, plums and red berries emerge, as well as notes of country herbs and jarilla. There is also a floral note of oregano flowers. The palate is very textured, vibrant and juicy, with great drinkability. It has present tannins and a long finish, full of cherry and bay leaf notes.

This blend is a great pairing with Mediterranean cuisine, eggplant and tomato dishes, and it can also be enjoyed on its own.

### 2023 VINTAGE

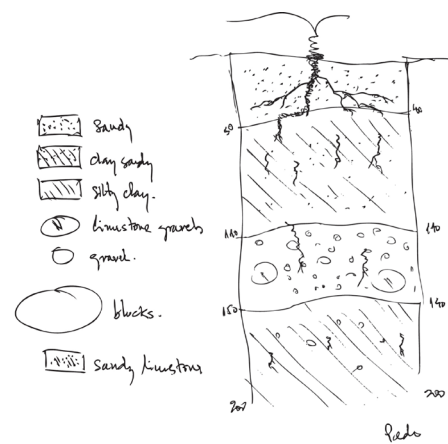
This was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo 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

A blend of red grapes (Malbec, Bonarda) and white grapes (Semillon). Malbec and Semillon grapes are harvested early and co-fermented, in order to intensify acidity for juiciness and crispness, 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. The wine is then aged for a minimum of 9 months in concrete vats. No oak aging.

### VINEYARDS

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: 50% Malbec - 42% Bonarda - 8% Semillon | Closure: DIAM 3 | Bottle Capacity: 750ml  
 Alcohol: 13.5% | Total Acidity: 5.02 g/l | pH: 3.7 | Residual Sugar: 2.14 g/l | Technical Team:  
 Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

