

Altos Las Hormigas,

`Colonia Las Liebres` Mendoza Bonarda Clasica 2023

Luján de Cuyo, Mendoza, Argentina



Grape Varieties	<b>100% Bonarda</b>
Winemaker	<b>Alberto Antonini, Federico Gambetta</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.6g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## PRODUCER

Altos Las Hormigas is based in Luján de Cuyo, the first officially recognised appellation in Mendoza and one of the region's premium vine growing areas. The estate is known as a Malbec specialist with a reputation as one of the country's top five producers of this particular variety. Alberto Antonini and fellow Tuscan, Antonio Morescalchi, were so impressed with the vineyards in the area around Mendoza, following their first trip to Argentina in 1995, that they persuaded a few friends to join with them in buying this estate. The estate covers 88 hectares with 56 in production.

## VINEYARDS

The certified organic grapes are sourced from high-trellised vineyards in Luján de Cuyo, which sit at 800 metres above sea level, lending the wine its fruit-forward character. This area sees hot days and cool nights which aids in developing intensely aromatic fruit. The soils here are described as 'fresh' as they are mostly comprised of fine, silty-sand, and only 10% stone, and as a result have excellent water drainage. These soils also allow for deep root development which assists the vines in resisting the heatwaves which are common in Mendoza.

## VINTAGE

The 2023 vintage was a year 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 which lasted until the end of the harvest. This was not the case however in Luján de Cuyo, where the heat wave remained until harvest. An early harvest was essential in maintaining the quality of fruit. Despite the challenges of the harvest, these conditions created wines with great concentration and texture.

## VINIFICATION

The wine was vinified in 200 hectolitre stainless steel tanks at a controlled temperature of 23°C for 15 days, with daily rack and return to achieve a gentle extraction of the delicate berry aromas. The wine was aged in concrete tanks and received no oak treatment in order to preserve freshness and represent a pure expression of the Bonarda grape. After bottling, the wine was aged for three months prior to release.

## TASTING NOTES

Deep ruby in colour, this wine is full of spicy aromas with notes of pink pepper, olives, and eucalyptus complemented by fig and plum aromas. The palate has a rich mouthfeel accompanied by textured tannins and an integrated acidity with a delicate spiced finish.