

Altos Las Hormigas,
Mendoza Blanco 2024
Valle de Uco, Mendoza, Argentina



Grape Varieties	80% Chenin Blanc 15% Pedro Giménez 5% Semillon
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta
Closure	Diam
ABV	12%
Residual Sugar	1.8g/L
Acidity	5.85g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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 fruit for this wine is grown on pergola-trellised 80-year-old vines, planted in the San Carlos and Paraje Altamira vineyards, located in the Uco Valley. The deep, limestone-rich soils and excellent diurnal range help the grapes maintain a natural acidity in the warm climate.

VINTAGE

The 2024 vintage saw large variations in weather, with both extreme cold and intense heat waves. The vineyard team worked hard to develop a flavour profile typical of a cold vintage; tense and lively. The spring was cold with extreme winds resulting in frosts, which slowed the vine development and resulted in reduced canopies. In contrast, during the weeks before harvest, the vines suffered from an extensive heat wave which lasted for three weeks. With temperatures reaching as high as 40°C, the sugar content in the fruit increased, but cool nights allowed the vines to recover and maintain excellent levels of acidity.

VINIFICATION

The three grape varieties were harvested early to achieve high levels of natural acidity. Each variety was vinified separately until the final blend, as different winemaking practices were carried out depending on the needs of each grape. The semillion was fermented with 40% whole bunches and the Pedro Giménez was fermented with 20% on the skins. The Chenin was vinified traditionally, and all grapes were fermented using only indigenous yeasts in concrete vats. The wine was then aged for 6 months in concrete vats, with no oak used at any point.

TASTING NOTES

This blend has a youthful colour and a complex and expressive nose. Notes of white pepper, white peach, kumquat and jalapeño, combine with a tropical note reminiscent of passion fruit. The palate is very juicy and textured, with a fresh mouthfeel and a strong backbone of acidity. The finish is long with saline and floral notes carrying through to the end.