

Altos Las Hormigas,  
**Mendoza Blanco 2025**  
Valle de Uco, Mendoza, Argentina



Grape Varieties	<b>58% Semillon</b> <b>28% Pedro Giménez</b> <b>14% Chenin Blanc</b>
Winemaker	<b>Alberto Antonini, Federico Gambetta, Ana Wiederhold</b>
Closure	<b>Diam</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1.8g/L</b>
Acidity	<b>5.77g/L</b>
Wine pH	<b>3.4</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>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 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

A very cold winter left the Andes heavily snow-laden, securing abundant water for the year ahead, while spring remained cool and slow to start. Mid-summer brought a sharp shift, with alternating heat waves and rainfalls. The team prioritised preserving natural acidity and texture over extended phenolic ripeness, adjusting vineyard operations accordingly. Harvest concluded around 15 days earlier than usual in Mendoza, yielding wines defined by energy, complexity and longevity.

## VINIFICATION

All three varieties were harvested early to preserve high natural acidity, and each was vinified separately to tailor the process to the needs of the fruit. Semillon underwent fermentation with 40% whole bunches, while Pedro Giménez was fermented with 20% skin contact; the Chenin Blanc was vinified traditionally. All fermentations relied solely on indigenous yeasts in concrete vats to maintain purity. The final blend was assembled after maturation, with the wine aged for six months in concrete and no oak used at any stage to retain freshness and precision.

## TASTING NOTES

The wine shows a steely yellow colour with green highlights and an expressive, evolving nose. Initial notes of gunpowder give way to aromas of yellow and blue flowers, chamomile and orange blossom, layered with thyme, coriander and hints of pineapple, pear and white peach. The palate is fresh and textured, with a juicy core, balanced acidity and a subtle creaminess that adds depth. The finish is long and vibrant, carrying lingering notes of white fruit and a touch of eucalyptus.