



Altos Las Hormigas

Crafted from old-vine Chenin Blanc, Pedro Giménez, and Semillon, this 2024 vintage delivers a lively, saline profile that captures the soul of high-altitude viticulture.



Blanco 2024

Mendoza, Argentina

Region and Vineyards

Altos Las Hormigas Blanco 2024 is sourced from **80-year-old pergola-trained vines** rooted in the **Uco Valley**, particularly in the subregions of **San Carlos and Paraje Altamira**. These areas lie within one of Argentina's most renowned cool-climate zones, combining **high altitudes** with **diurnal temperature variation** that favours wines of aromatic lift and crisp acidity.

The vineyards sit on **deep calcareous soils**, which contribute to the wine's signature mineral texture and linear structure. These "lime soils," with their excellent drainage and water retention capacity, enable deep root systems and **preserve freshness** even under extreme vintage conditions. Despite a challenging year marked by **Zonda winds, frost events, and a prolonged heatwave**, selective and **plot-by-plot harvesting** safeguarded the purity and vitality of the fruit.

Winemaking

Each of the three grape varieties—**80% Chenin Blanc, 15% Pedro Giménez, 5% Semillon**—was **harvested early** to capture natural acidity. Winemaking was conducted separately by variety, using diverse techniques: traditional pressing, **skin fermentation**, and partial whole-cluster (40% stem inclusion) fermentations to build complexity and texture.

Fermentation took place with **native yeasts** in **concrete vats**, emphasizing purity of expression and terroir. The wine then rested for **six months on fine lees in concrete**, with **no oak influence**, allowing the saline energy and varietal definition to shine through. The final blend is **unadorned and vibrant**, showcasing the freshness and depth typical of a cool vintage.

Tasting Notes

- **Color:** Pale greenish-yellow with steel-like hues.
- **Aroma:** Complex and layered, showing white pepper, kumquat, jarilla, white peach, jalapeño, passion fruit, and delicate white flowers.
- **Palate:** Juicy and textured, with driving acidity, floral lift, and a salty, refreshing finish. Precise, vertical, and vibrant.

Alcohol :13,00 %

Composition: 80% Chenin Blanc,
15% Pedro Ximénez, 5% Sémillon



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Did you know?

Altos Las Hormigas was one of the first estates in Mendoza to embrace **regenerative agriculture**, a philosophy that now underpins its white wine program. The **Blanco** is a result of this approach: an unfiltered expression of vineyard health, microbial diversity, and ancient vines rarely seen in commercial white blends from the region.

Wine Pairing Ideas

- **Ceviche or tiradito** - The wine's acidity and saline finish cut through citrus marinades and enhance the freshness of raw fish.
- **Grilled chicken with lemon and herbs** - Bright citrus tones and herbal aromatics echo those found in the wine.
- **Zucchini ravioli with ricotta and mint** - A delicate yet vibrant pairing that highlights the floral and saline nuances.
- **Trout with beurre blanc** - Creamy textures find lift and balance in the wine's linear structure and zesty finish.



Robert Parker (RP) : 90 Points (2024)

Sourced from 80-year-old pergola-trained vines, the 2024 Blanco is composed of 52% Semillon, 28% Chenin Blanc and 20% Pedro Gimenez, all of which are co-planted but harvested and vinified separately. It showcases an enticing, orchard-fruit nose with elevated floral highlights. The palate is soft yet lively, finishing on a round note enhanced by tangy acidity.



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