



# Altos Las Hormigas

Altos Las Hormigas Blanco emerges as a distinctive white wine blend from Mendoza, Argentina, showcasing a fresh and balanced profile with an emphasis on the terroir's uniqueness.



## Blanco 2023

### Mendoza, Argentina

Altos Las Hormigas, established in 1995 by Alberto Antonini and Antonio Morescalchi, quickly gained recognition for their innovative approach to winemaking in Mendoza, particularly with Malbec. Expanding their portfolio, the Blanco is a testament to their dedication to exploring the rich viticultural potential of the region.

This wine is a blend of 52% Sémillon, 28% Chenin Blanc, and 20% Pedro Giménez, sourced from old parra vineyards in San Carlos, known for deep soils that enhance freshness .

#### Tasting Notes:

- **Color:** A light, vibrant hue that hints at the wine's freshness.
- **Aroma:** Subtle and refined, with the blend contributing to a unique bouquet that, while not overly aromatic, hints at the complexity within.
- **Palate:** The wine exhibits a clean and sharp profile, marked by good freshness and acidity. Its unoaked nature allows the varietals to shine, offering a balanced and tasty finish. The texture is ethereal, dry, and slightly chalky, reflecting the wine's early harvest and minimalist intervention in winemaking .

**Wine-Pairing Ideas:** Given its freshness and balanced acidity, this wine pairs beautifully with seafood, light pasta dishes, or as an accompaniment to a cheese platter, enhancing the flavors without overpowering them.

(VV)

Alcohol :13,00 %

Composition: 52% Sémillon, 28%  
Chenin Blanc, 20% Pedro Ximénez



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### Robert Parker (RP) : 90 Points (2022)

*The 2022 Blanco is an unoaked blend of 52% Sémillon, 28% Chenin Blanc and 20% Pedro Giménez from old parral vineyards in San Carlos on deep soils that provide freshness. It has only 11.5% alcohol and very good freshness and acidity. It's mostly from 80-year-old vines in the Valle de Uco that were harvested early, and the wine matured in concrete for six months. It's a little austere, not aromatic; the Pedro Giménez was harvested very early to avoid its terpenic side. They are still looking for what the old timers did with the traditional varieties; they are looking for sapidity. It's clean and sharp, balanced, with the varieties integrated and with a tasty finish. This is ethereal, dry and chalky. 16,800 bottles produced. It was bottled in September 2022.*



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