

Altos Las Hormigas,
Mendoza Tinto 2019
Valle de Uco, Mendoza, Argentina



Grape Varieties	48% Bonarda 45% Malbec 7% Semillon
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.8g/L
Acidity	6.3g/L
Wine pH	3.72
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, 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

This new wine is a blend of the three traditional Mendoza grapes, widely planted and blended before varietally labelled wines came into fashion. While Malbec and Bonarda continue to be the two most planted varieties in Mendoza, Semillon has fallen out of favour, with only 728 hectares left in 2017. In spite of this, winemaker Alberto Antonini believes Semillon is the most suitable white varietal for Mendoza, as it retains its natural acidity in the dry, sunny climate. Grapes for this wine come mainly from vineyards in Luján de Cuyo, with a small percentage coming from Medrano. The region has a semi-desert climate with hot days and cool nights. Soils in Luján de Cuyo have good water drainage and a fine silt-sandy texture. In soils such as these, vines put down deep roots, helping them resist heat waves, which are common during the summer in Mendoza. All work done in the vineyard was conducted according to biodynamic principles.

VINTAGE

2019 was a vintage of extremes in Mendoza. A cold winter was followed by a cool and dry spring. Summer brought a quick escalation in temperatures with peaks of over 40°C during January and February. Fortunately, a cooler March and April slowed down ripening. Lower than average rainfall and cooler temperatures meant the grapes were harvested in pristine condition and resulted in highly concentrated wines with great colour and acidity.

VINIFICATION

The Malbec, Bonarda and Semillon grapes were harvested by hand and a careful, double sorting process took place before fermentation. The Malbec and Semillon grapes were co-fermented, while the Bonarda was vinified separately before the final blend. Fermentation was carried out in separate stainless-steel tanks at a temperature between 24-28°C for 10 days. Only indigenous yeasts were used. Each tank was tasted three times a day to determine what was needed. The wine was then aged for nine months in concrete vats to add roundness to the blend. No oak was used.

TASTING NOTES

On the nose, aromas of strawberries, figs, and red fruits prevail, followed by notes of clove, herbs, eucalyptus, and pine. The palate is round with a silky texture and complementing flavours of red fruits and spice. The finish is long and linear with refreshing acidity.