

Altos Las Hormigas,
Mendoza Organic Malbec Clásico 2021
Luján de Cuyo, Mendoza, Argentina



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| Grape Varieties | 100% Malbec |
| Winemaker | Alberto Antonini / Attilio Pagli / Federico Gambetta |
| Closure | Diam |
| ABV | 13.5% |
| Residual Sugar | 2.5g/L |
| Acidity | 5.5g/L |
| Wine pH | 3.65 |
| Bottle Sizes | 75cl |
| Notes | Certified Organic, 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

The grapes were sourced from vineyards in Luján de Cuyo (70%) and the Uco Valley (30%). The region has a semi-desert climate with hot days and cool nights, which allows the grapes to ripen beautifully while still retaining good levels of acidity. The soils have a fine silt-sandy texture that provide good drainage and encourage deep root development, assisting the vines in coping with the intense summer heat in Mendoza.

VINTAGE

The growing season began with a fresh and dry spring, resulting in good fruit set in the vines. During summer, temperatures were moderate, and during picking between February and March, there were several bouts of rain. By the end of the season, the rain eased and temperatures were warm and stable, avoiding over-ripeness in the grapes. These conditions produced very fresh, highly aromatic wines with intense colour, elegant tannins and great structure.

VINIFICATION

The grapes were harvested by hand and vinified separately. After a careful double sorting process, they were gently pressed and fermented with indigenous yeasts, in order to express the character of each vineyard. Fermentation took place in stainless steel tanks for 10 days at controlled temperatures of between 24°C and 28°C. Each tank was tasted three times a day to determine what was needed, and the wine then blended. Finally, it was aged for a minimum of nine months in concrete vats, with no oak used.

TASTING NOTES

This wine is an intense ruby-red in colour with violet hues. The expressive nose displays characteristic notes of red fruits, plum, and raspberry, with hints of orange rind and jarilla – a native Mendoza plant. This wine is a brilliant example of the levels of freshness that can be achieved in Mendoza - the palate is supple and juicy, with soft but structured tannins, and a long finish.