

Altos Las Hormigas,
`Appellation Altamira` Uco Valley Malbec 2020
Valle de Uco, Mendoza, Argentina



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 are sourced from the alluvial terrace of Altamira, lying at 1,200 metres above sea level. Limestone covered pebbles and gravels occupy 85% of the soil volume, providing elegance and minerality in the wines. 3% of clay in the fine matrix allows the Malbec to express fresh red fruit flavours, as well as a delicate and elegant roundness on the palate.

VINTAGE

2020 was a very dry year, with rainfall below the region's historic records. The weather in the months previous to the harvest marked the hottest minimum temperatures of the last ten years, with very hot days. These conditions produced very concentrated grapes, with amazing potential. February brought cooler days, so the harvest was rapidly re-organised to ensure the grapes were picked at optimum ripeness. By the first days of March, all the grapes were picked and in the winery.

VINIFICATION

The grapes went through a double selection process and were harvested into small concrete containers. Alcoholic fermentation began with indigenous yeasts at 26°C for 15 days. In order to maintain careful, gentle handling, pumping over was not used, instead the cap was rotated by manual pigeage throughout the fermentation. The wine was matured in 3,500 litre untoasted foudres for 18 months, and a further 12 months in bottle.

TASTING NOTES

The 2020 vintage was fantastic, showing the maximum expression, complexity, texture and concentration from this appellation. Deep ruby red in colour with violet hues, the nose is intense and elegant, showing layers of black cherry and plum alongside herbal notes of eucalyptus and a touch of minerality. On the palate it is juicy and fresh with fine tannins providing structure. A graceful, deep and structured wine with considerable length.

Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.1g/L
Acidity	5.6g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan