

Altos Las Hormigas,
Organic Mendoza Malbec Clásico 2022
Luján de Cuyo, 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 fruit for the Clásico is 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 2022 harvest was shorter than others, but no less intense. The season was marked by strong heatwaves which affected the speed of ripening. Careful work in the vineyard allowed the desired alcohol and acidity levels to be obtained prior to the heatwaves which preserved the distinct characteristics of the fruit. The season also saw heavy rains which threatened to delay harvest. However, the rains stopped at the perfect time to allow for a window of harvest when the fruit was at optimum health. The rain also cooled down the vineyards at the end of ripening which provided the necessary balance to the grapes.

VINIFICATION

The 100% organic Malbec grapes were harvested by hand. Fermentation was carried out in stainless steel tanks at 24°C for ten days with 5% of the fruit remaining whole cluster. Only indigenous yeast was used to enhance the expression of the vineyard. Extraction was minimized to preserve the delicate aromatics. The wine was aged for nine months in concrete vats with zero oak influence.

TASTING NOTES

The wine is lively ruby red in colour. The nose boasts aromas of plum, gunpowder, black pepper and eucalyptus. The palate is fresh and juicy with a fine acidity and balanced tannins.

Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Federico Gambetta
Closure	Screwcap
ABV	13.5%
Residual Sugar	2.5g/L
Acidity	5.7g/L
Wine pH	3.8
Bottle Sizes	75cl, 150cl
Notes	Certified Organic, Vegetarian, Vegan