

Altos Las Hormigas,
Uco Valley Malbec Reserve 2021
Valle de Uco, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Alberto Antonini/Attilio Pagli/Federico Gambetta/Ana Wiederhold
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.1g/L
Acidity	5.7g/L
Wine pH	3.71
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

The grapes are hand-picked from several different calcareous sites within the Uco Valley. The majority of the grapes are sourced from the high altitude and alluvial zone of Gualtallary, where terraces boast medium and large gravel, covered with calcium carbonate paste. The remainder of the grapes are sourced from vineyards planted near the Tunuyán River in Paraje Altamira, where limestone covers alluvial deposits.

VINTAGE

The 2021 growing season began with a fresh and dry spring which created excellent fruit set of the vines. During summer, temperatures were moderate. In February and March there were some bouts of rain, but as the season came to a close, the days became warm and stable. This kept the grapes from becoming over-ripe and produced some very fresh, highly aromatic wines with intense colours and great structure. Overall, an excellent vintage for Altos Las Hormigas.

VINIFICATION

The grapes were hand harvested and each bunch was carefully selected to ensure only the best fruit was used. During fermentation, gentle pigeage was undertaken in order to avoid over extraction. The juice was fermented at 26°C using indigenous yeasts which granted freshness and vibrancy. The wine was then aged for 18 months with 75% in 3500 litre untoasted French oak foudres and 25% in concrete pools. After this, it was aged for a further 12 months in bottle prior to release.

TASTING NOTES

This wine is an intense deep red with violet hues. The nose shows great finesse with notes of fresh plums, white roses, warm spices, and fresh herbal notes. The palate has a vibrant acidity with fruity flavours and a firm minerality.