

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



Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	3.26g/L
Acidity	5.32g/L
Wine pH	3.74
Bottle Sizes	75cl
Notes	Vegetarian, 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 fruit is sourced from the oldest part of the Uco Valley – vineyards in the sub-region of La Consulta and two areas in Tupungato. Vines are planted at high density to balance growth in low vigour, nutrient-poor gravel and alluvial soils and the grapes are hand harvested.

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.

VINIFICATION

Grapes from different vineyards were vinified separately before blending and were vigorously checked on a double selection table before being put into small stainless steel tanks. The alcoholic fermentation took place with indigenous yeasts at a controlled temperature of 24-28°C, for 12 days. Each tank was tasted by winemakers 3 times per day to determine what was needed. Following fermentation, the wine was aged for 18 months with 75% in concrete tanks and 25% in untoasted large oak foudres. Once blended, the wine was aged for 6 months in bottle prior to release.

TASTING NOTES

This wine has an intense ruby red colour. On the nose there are prominent notes of cherry, fresh cranberries and blueberry, which are lifted by light herbal notes. On the palate this wine is textured, with a satisfying and crunchy long finish.