

Altos Las Hormigas,

`Appellation Gualtallary` Uco Valley Malbec 2021

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 were grown on the loamy soils of Gualtallary, lying at 1,300 metres above sea level. There, limestone-covered pebbles and gravels occupy 50-70% of the soil volume, with a high percentage of free calcium carbonate giving the wine a chalky, fresh minerality. A small percentage of clay (3%) allows the Malbec to express fresh fruit flavours.

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 went through a double selection process and were then released by gravity into small concrete tanks. Fermentation began with indigenous yeasts at a controlled temperature of 26°C and continued for 15 days. Pumping over was not carried out in order to minimise over-extraction of tannins. Instead, the cap was rotated by manual pigeage throughout the fermentation. Two thirds of the wine was matured in concrete vats, while the remaining third was matured in 3,500 litre untoasted foudres for 15 months, followed by 10 months ageing in bottle prior to release.

TASTING NOTES

This wine is intense and deep with a ruby red colour. On the nose there are notes of crunchy plums and blueberries intertwined with aromas of violets, fresh herbs, and tangerine peel. On the palate the wine has a high concentration of fruit and herbal flavours, with rounded tannins and a crisp, salty feel on the finish.

Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.3g/L
Acidity	5.6g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan