

Altos Las Hormigas,
`Appellation Altamira` 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 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

The 2021 vintage began with a fresh, dry spring that promoted strong fruit set. Summer brought moderate temperatures, while February and March experienced periodic rainfall during the harvest period. The season concluded with reduced precipitation and warm, stable conditions that prevented over-ripeness.

VINIFICATION

Grapes from each plot were vinified separately using a tailored approach. Following a double selection process, fruit was released by gravity into small, unlined concrete vessels. Alcoholic fermentation commenced with indigenous yeasts at 26°C over 25 days, employing minimal extraction and semi-reductive techniques. To ensure gentle handling, pumping was avoided; instead, the cap was manually punched down three times daily throughout fermentation. The wine was aged for 15 months, with 50% in 3,500-litre untoasted foudres and 50% in concrete vessels, followed by a minimum of 12 months bottle ageing.

TASTING NOTES

The wine displays a bright and pure red colour. The nose is complex, offering notes of blueberries, cassis, and cherry. As the wine opens, aromas of jarilla, wet stone, violets, orange peel, and white pepper emerge. On the palate, the wine shows substantial grip, power, and strength. It has excellent texture with supple tannins. The finish is long and persistent, marked by notes of red fruit, citrus and herbs.

Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.2g/L
Acidity	5.4g/L
Wine pH	3.6
Notes	Vegetarian, Vegan, Practising Organic