

Altos Las Hormigas,
`Terroir` Luján de Cuyo Malbec 2022
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Federico Gambetta
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.06g/L
Acidity	6.15g/L
Wine pH	3.8
Bottle Sizes	75cl
Notes	Certified Organic, 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 grapes for this wine are sourced from two certified organic vineyard plots in Luján de Cuyo, in Mendoza. The vines are planted at high density meaning the roots have to grow deep into the soil to find nutrients. This is a key factor in obtaining high quality grapes with a natural freshness, particularly in a warm climate. The soil in these vineyards features large quantities of limestone, which is an essential characteristic of the vineyard.

VINTAGE

The 2022 growing season was shorter than others, but no less intense. The season was marked by intense heatwaves, which caused some uneven maturation in the vineyard. However, careful vineyard management allowed for winemakers to obtain optimal alcohol and acidity levels despite the heatwaves, preserving the fruit character and the skin tension of the berries. The season also saw heavy rains, which threatened to delay harvest. Luckily, the rains stopped just in time, allowing for a perfect window to harvest at optimum ripeness and health. The rain also benefited the fruit, as it lowered temperatures to allow for the grapes to regain balance after the intense heat. Overall, the 2022 vintage developed fruit with great concentration, colour, and delightful spicy notes.

VINIFICATION

The grapes were hand-picked early to preserve the freshness of the fruit. The grapes were gravity-fed into small concrete tanks for pressing and alcoholic fermentation. The juice was fermented using indigenous yeasts at 26°C for 15 days. Low temperatures during fermentation were key to obtaining fresh red fruit notes in the wine. Following fermentation, 75% of the wine was aged in concrete pools while the remaining 25% was aged in untoasted large oak foudres. The wine was then bottled and aged for another 6 months in the cellar prior to release.

TASTING NOTES

This wine is ruby red in colour with violet hues. The nose is full of fresh red cherries, raspberries, and red plum, plus hints of pink pepper and cinnamon. On the palate, the wine has a silky texture, balanced acidity, and a savoury long finish.