

Altos Las Hormigas,
Organic Mendoza Malbec Clásico 2023
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	2.8g/L
Acidity	5.7g/L
Wine pH	3.65
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 fruit for the Clásico is sourced from vineyards in Luján de Cuyo (80%) and the Uco Valley (20%). The region has a semi-desert climate with hot days and cool nights, which allows the grapes to ripen beautifully while still retaining good levels of acidity. The soils have a fine silt-sandy texture that provide good drainage and encourage deep root development, assisting the vines in coping with the intense summer heat in Mendoza.

VINTAGE

The 2023 vintage was characterised by extreme climatic variability, beginning with cool spring conditions and limited rainfall, followed by a damaging late October frost across the region. Subsequent heat waves persisted from late spring through harvest, with regional differences observed between Lujan de Cuyo, where high temperatures continued until grape collection, and the Uco Valley, where rainfall moderated ripening. The winery's strategic early harvest decision preserved their house style despite operational challenges, ultimately producing wines with enhanced concentration and freshness.

VINIFICATION

The wine is crafted from 100% hand-harvested Malbec grapes, fermented in stainless steel tanks at 22°C for 10 days using exclusively indigenous yeasts, with 5% whole cluster inclusion. Extraction was deliberately minimised. After fermentation, the wine was left for nine months to age in concrete vats without oak influence.

TASTING NOTES

This Malbec is an intense ruby-red in colour with violet hues. The expressive nose displays characteristic notes of red fruits, plum, and raspberry, with hints of orange rind and jarilla – a native Mendoza plant. This wine is all about freshness - the palate is supple and juicy, with soft but structured tannins and a long finish.