

Altos Las Hormigas,
`Appellation Gualtallary` Uco Valley Malbec 2022
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 2022 vintage had a shorter but very intense harvest. The season was marked by strong heatwaves, and grape ripening was uneven at times, with flavour development lagging slightly behind sugar levels. Careful vineyard work allowed the fruit to be picked before the worst of the heat, achieving good balance in alcohol and acidity while keeping fresh fruit character. Heavy rain during the season threatened to delay harvest, but a timely break in the weather allowed grapes to be picked at the right moment, healthy and fully ripe. Cooler conditions in the weeks leading up to harvest helped the grapes finish ripening evenly, resulting in wines with deep colour, good concentration, and expressive fruity and spicy notes.

VINIFICATION

The grapes underwent double sorting before being transferred by gravity into small concrete tanks. Alcoholic fermentation took place with indigenous yeasts at 24 °C for around 15 days, followed by a total maceration period of 25 days. Only a few gentle daily punch-downs were used, with a strong focus on achieving balanced, refined tannins. Two-thirds of the wine was aged in unlined concrete vats, while the remaining third matured in 3,500-litre untoasted foudres, for a total ageing period of 15 months. The wine was then bottle-aged for a further 10 months before release and lightly filtered prior to bottling.

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, Pedro Parra, Federico Gambetta
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.8g/L
Acidity	5.32g/L
Wine pH	3.73
Bottle Sizes	75cl
Notes	Vegetarian, Vegan