

Altos Las Hormigas,  
**Jardin de Hormigas `Los Amantes` Malbec 2022**  
Valle de Uco, Mendoza, Argentina



Grape Varieties	<b>100% Malbec</b>
Winemaker	<b>Alberto Antonini, Federico Gambetta</b>
Closure	<b>Diam</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.8g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

### 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 grown from a small plot of just over 1 hectare, in the southern part of the Jardín Altamira vineyard, located in Paraje Altamira, Uco Valley. This vineyard is planted at 1,200 metres above sea level, and has a diverse range of soil profiles, created by river currents. The top soil is rich in silt with dissolved limestone, and underneath there are large, granite rocks. The entire vineyard is certified organic, with an extra focus on sustainable management and biodiversity.

### VINTAGE

The 2022 harvest was shorter than others, but no less intense. The season was marked by strong heatwaves which affected the speed of ripening. Careful work in the vineyard allowed the desired alcohol and acidity levels to be obtained prior to the heatwaves which preserved the distinct characteristics of the fruit. The season also saw heavy rains which threatened to delay harvest. However, the rains stopped at the perfect time to allow for a window of harvest when the fruit was at optimum health. The rain also cooled down the vineyards at the end of ripening which provided the necessary balance to the grapes.

### VINIFICATION

The grapes were vinified for 25 days in concrete vats, and then fermented with 15% whole clusters and indigenous yeasts. The temperature was kept at 24 degrees throughout the entire process, in order to main the purity of the fruit aromas. The wine was then aged in untoasted, 3,500-litre French oak foudres for 15 months. It was very softly filtrated before bottling and then was aged a further 12 months in bottle.

### TASTING NOTES

This wine is translucent purple in colour with bright ruby hues. The nose opens gradually to show great aromatic complexity. Notes of fresh cherries, menthol, graphite, pine sap, truffle, and blackcurrant are accompanied by a balsamic note and a distinct earthiness. The palate is ample, juicy, and crisp with great grip. The finish is persistent and pure.