

Altos Las Hormigas,
Jardin de Hormigas `Meteora` Malbec 2022
Valle de Uco, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Closure	Diam
ABV	13.5%
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

Grapes were sourced from four different plots in 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 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 must underwent fermentation in unlined concrete vats using indigenous yeasts, incorporating 15% whole cluster fruit arranged in layers with 10% at the bottom and 5% at the top. Fermentation temperature was maintained at a consistent 22°C (72°F) throughout the process. Following fermentation, the wine aged in concrete vessels for 15 months before bottling. Extended bottle ageing was employed to manage the oxidative characteristics typical of this warm vintage, allowing gradual refinement of the palate structure in a controlled, low-oxygen environment.

TASTING NOTES

This wine displays a brilliant light ruby red colour with striking magenta highlights. The nose initially presents flinty characteristics with reductive notes of gunpowder and gypsum, gradually opening to reveal aromatics of cassis, complemented by subtle raspberry, pomegranate notes, tapenade and tangerine zest. The palate is fresh and vibrant, with pronounced chalky minerality moving into bright and inviting red fruit and savoury herbal notes.