

Altos Las Hormigas,
`Terroir` Uco Valley Malbec 2024
Valle de Uco, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Alberto Antonini, Federico Gambetta, Ana Wiederhold
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	1.8g/L
Acidity	5.25g/L
Wine pH	3.72
Bottle Sizes	75cl
Notes	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 is sourced entirely from the Uco Valley, with grapes hand-harvested from a selection of high-density vineyards. 75% of the fruit originates from Paraje Altamira, complemented by 25% from two sub-zones of Tupungato. The vineyards are planted on gravelly, alluvial soils rich in stones and limestone, contributing to the wine's structure, freshness, and distinctive mineral character.

VINTAGE

The 2024 vintage was shaped by alternating cold and warm weather patterns, demanding close attention in the vineyard throughout the season. A cold spring, marked by repeated Zonda wind events and frost, slowed early development and challenged fruit set, resulting in reduced canopies. These conditions were followed by an extended heatwave lasting over three weeks, with temperatures reaching around 40°C and limited diurnal variation, accelerating sugar accumulation while preserving natural acidity. As harvest approached, ripening slowed, allowing freshness and balance to be retained. Divergent conditions between Luján de Cuyo and the Uco Valley led to notable variation in ripening, requiring a meticulous, plot-by-plot harvest strategy. Supported by regenerative viticulture and constant vineyard monitoring, the season ultimately delivered wines of tension, juiciness, and vitality, characteristic of a cooler-style vintage.

VINIFICATION

Grapes from each vineyard were vinified separately prior to final blending. Following double sorting, the fruit was transferred to small stainless steel tanks for alcoholic fermentation with indigenous yeasts at 22°C over 15 days, incorporating 15% whole bunches layered within the ferment (10% at the base and 5% at the top). Extraction was kept minimal, using gentle pump-overs. The wine was aged for 12 months in concrete tanks with no oak influence, followed by six months of bottle ageing before release.

TASTING NOTES

This mountain Malbec is a clear expression of the freshness and precision achieved in the Uco Valley. It displays a deep purple-red colour with bluish hues, while the nose opens with a striking graphite note, followed by layers of blueberry, cassis, cherry, thyme, blue flowers, red tea, syrup, and gypsum. On the palate, a chalky texture defines the entry, leading into vibrant acidity. Medium in structure, the wine is framed by fine tannins and finishes with a juicy, blue-fruited persistence.