

**ALTOS LAS HORMIGAS MALBEC
 JARDIN DE HORMIGAS METEORA 2021
 Paraje Altamira, Uco Valley, Mendoza**

TASTING NOTES

“Metora” is an object that comes from the sky, a meteor that fell upon us unexpectedly. This wine was born out of the idea of creating an easy version of the incredible complexity of the Jardín de Hormigas vineyard. This was quite naive of us. We obtained a Malbec with a unique, complex and diverse character.

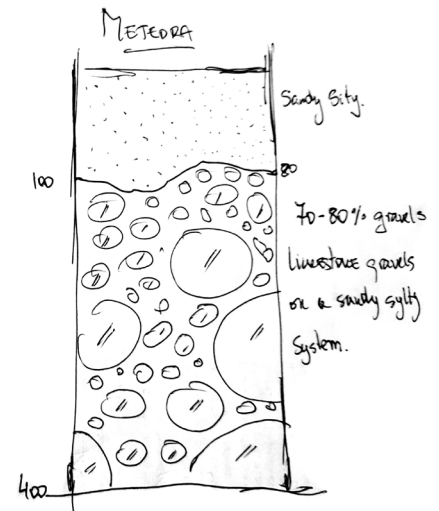
It has a clear ruby red color with subtle violet reflections. Initially, on the nose, it shows a slight reduction, where notes of gunpowder and graphite can be appreciated. The fruity notes of cherry and sour cherry share the spotlight with floral and herbaceous notes: violets, chamomile, and native vegetation of the Mendoza foothills. On the palate, it has tension, it is electric. Its tannins are elastic, textured, balanced, but with character. Upon entry, notes of chalk are perceived, giving way to cherry and violet notes at the finish. The wine’s journey in the mouth is vertical and concentrated, with a long finish.

VINTAGE 2021

The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February and March – the months in which we pick up the grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these last days were warm and stable, keeping the grapes turgid and avoiding over-ripeness. These conditions produced very fresh, highly aromatic wines, with intense colors, fine tannins, and a great structure.

TERROIR & SOIL STRUCTURE

100% Malbec grapes from plots 7, 9, 11 and 12 of our Jardín de Hormigas vineyard, located in Paraje Altamira (Uco Valley), at 1200 meters above sea level. The entire vineyard is certified organic, with sustainable management and a focus on biodiversity, where - following the philosophy of Alan York - grapes are not the product of a plant but of an ecosystem.



WINEMAKING

Minimal extraction of 1/3 of volume per day with small remontages. Vinified in concrete tanks without epoxy, with native yeasts and 15% whole cluster. The temperature throughout the process was 25°C. Total maceration for 20 days. Aging was carried out in concrete for 12 months.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM Cork | Bottle Capacity: 750ml | Alcohol: 13.7% | Total Acidity: 5.17 g/l | PH: 3.65 | Residual Sugar: 2.5 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

