

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

### TASTING NOTES

Our “Jardín de Hormigas Los Amantes” was produced with organic grapes from plot number 15 in our Jardín de Hormigas vineyard.

It shows a lively red colour, subtly pellucid, with violet hints. A very aromatic wine, with plenty of fruit notes: black fruits, fresh figs and plums, raspberries and cherries; mineral notes: wet concrete, gunpowder and graphite; and floral notes: rain jasmine, chamomile flowers. On the first sip, it shows very good freshness and balance. It is an expressive wine that has lots of layers, personality and texture. It is ethereal, with grip from the chalky tannins. The finish is long and fruity, showing the purity of a place where rocks and native flora are present through different aromas and flavours.

### VINTAGE 2021

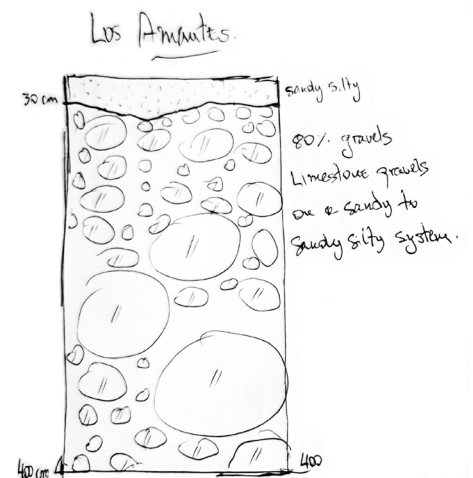
The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February and March – the months in which we pick up the grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these 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

The grapes come from a small plot of just over 1 hectare, in the southern sector of our Jardín de Hormigas vineyard, located in Paraje Altamira (Uco Valley), at 1,200 meters above sea level. This sector is very special due to the heterogeneity of the soil profiles, created by the river currents that formed the alluvial fan.

On the plot, the soil profile has 80 centimeters (32 inches) of topsoil rich in silt with dissolved limestone and, from there, large granite rocks with associated limestone.

The entire vineyard is organic, with sustainable management and a special focus on biodiversity. Having Alan York as our mentor, we truly believe that here the grapes are not the product of a plant, but of an ecosystem.



### WINEMAKING

The grapes coming from this polygon were harvested at an ideal maturity point for our vineyard, allowing the natural acidity to take centre stage. Vinified for 25 days in concrete vats, with no epoxy. It fermented with 15% whole clusters and indigenous yeasts. The temperature was kept at 26°C (79°F) throughout the entire process, with the aim of maintaining the purity of the aromas from the vineyard. Then, it was aged in untoasted 3,500-liter French oak foudres for 15 months. It was very softly filtrated before bottling, where a second aging of 12 months took place in the bottle.

### TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM Cork | Bottle Capacity: 750ml | Alcohol: 13.9% | Total Acidity: 5.3 g/l | PH: 3.69 | Residual Sugar: 1.8 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

