

ALTOS

LAS HORMIGAS

ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2022

Gualtallary, Uco Valley, Mendoza

TASTING NOTES

This wine comes from a vineyard with its roots in communion with caliche (calcium carbonate conglomerate) which grant a special character to this Gualtallary Malbec. It shows a carmine red color with bright violet hues. It has a very distinctive, reductive nose, which on a first approach presents notes of gunpowder, graphite and cherry. As the wine opens up, layered aromas slowly appear, showing notes of jasmine, violets, cassis, rosehip, blueberry, pepperweed and *jarilla* flower. We recommend giving it a little time in the glass to get its full aromatic palette. The mouth is typical of a sandy wine, with a very marked upfront texture, chalky notes and a long finish, also showing some blueberry notes. It is an ideal wine to pair with an *ossobucco* casserole or stew, braised pork shoulder with fresh herbs, lamb brochettes and grilled vegetables with a creamy yogurt and mint sauce, as well as ravioli with red sauces and beet *risotto*.

2022 VINTAGE

This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat waves, preserving the fruit character and the tension of the skin of the berries. The season also had heavy rains, which threatened to delay the harvest. However, the rains stopped and gave us a window, just in time, to harvest our fruit with optimum ripeness and health. The cold of the last few weeks before harvest gave the grapes the necessary time to finish ripening and balance all their compounds. 2022 was a year with great concentrations, colors, and health, in which fruity and spicy notes prevailed.

WINEMAKING

The grapes go through a double selection process and are poured by gravity into small concrete tanks. Alcoholic fermentation with indigenous yeasts at 24°C/75°F for 15 days, with a total maceration of 25 days. Few, gentle daily movements, with great emphasis on balancing the tannins. 2/3 of the wine was matured in concrete vats with no epoxy, while the remaining 1/3 was aged in 3,500 ltr untoasted foudres. Total aging of 15 months. Then, a 10 months aging in the bottle, before the wines was released. There was a soft filtration prior to bottling.

TERROIR & SOIL STRUCTURE

100% of this Malbec stems from the loamy soils of Gualtallary, lying at 1,400 meters above sea level. The soil presents limestone-covered pebbles and gravels that occupy 50-70% of the soil volume, with a high percentage of free calcium carbonate in the profile, granting a fresh minerality to the wine.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30 Cork | Bottle Capacity: 750mL | Alcohol: 13.5% | Total Acidity: 5.32 g/l | pH: 3.73 | Residual Sugar: 1.80 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

