

## ALTOS LAS HORMIGAS MALBEC RESERVE 2021 Uco Valley, Mendoza

### TASTING NOTES

The 2021 vintage produced an expressive wine, with a profound sense of place. Limestone is the unifying thread that goes through the vineyards where this Malbec comes from. It has an intense red color with deep dark red hues. The nose shows great finesse, with notes of cassis, orange peel, fresh plums, chestnut, carob bark, eucalyptus, white pepper, bay leaf and white roses. The overall mouthfeel is fruity and juicy. The limestone soils make a statement in the palate, with firm mineral and chalky notes, great texture and a vibrant acidity.

### 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 in February and March – the months in which we pick up the grapes – we 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, elegant tannins, and a great structure. Overall an excellent vintage for Altos Las Hormigas.

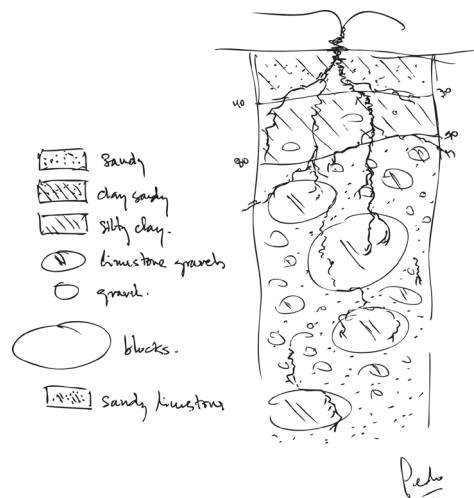
### WINEMAKING

100% Malbec grapes harvested by hand, selecting the bunches with care. During the fermentation/maceration, very careful *pigeages* were made to obtain an optimum extraction. The juice was fermented at 26°C (79°F) with natural acidity and indigenous yeasts that grant freshness, typicality and vibrancy. 75% of the wine was aged for 18 months in 3,500 liters untoasted, French oak foudres, while the other 25% was aged in concrete pools with no epoxy, so the fruit preserves its intensity and nature. It was aged for 12 months in the bottle.

### TERROIR & SOIL STRUCTURE

Grapes from vineyards on calcareous soils located in the Uco Valley. 20% come from vineyards in the alluvial deposits of the Tunuyán River in Paraje Altamira, and 80% come from the high and alluvial zone of Gualtallary.

These terraces have medium and large gravels, covered with calcium carbonate paste, which contributes to the structure, texture, and aftertaste of the wine.



### TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 10  
Bottle Capacity: 750ml | Alcohol: 13.5% | Total Acidity: 5.7 g/l | pH: 3.71 | Residual Sugar: 2.1 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

