

ALTOS LAS HORMIGAS MALBEC RESERVE 2022

Uco Valley, Mendoza

TASTING NOTES

Mountain, altitude and limestone soils make this wine a Malbec with different layers, complexity and a very present sense of place. It has a deep red color with subtle magenta hues. The nose is complex, with two distinct groups of aromas: on a first approach, an intense fruit profile with notes of raspberry, cassis and plum. As the wine opens, the profile turns towards notes of thyme, chamomile, jarilla, wet stone, graphite and menthol. On the mouth, it has an enveloping natural acidity that supports a juicy, structured palate. With textured tannins and a high chalky mouthfeel, this is a Malbec with a long finish, displaying notes of red fruits, gunpowder and underbrush.

VINTAGE 2022

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.

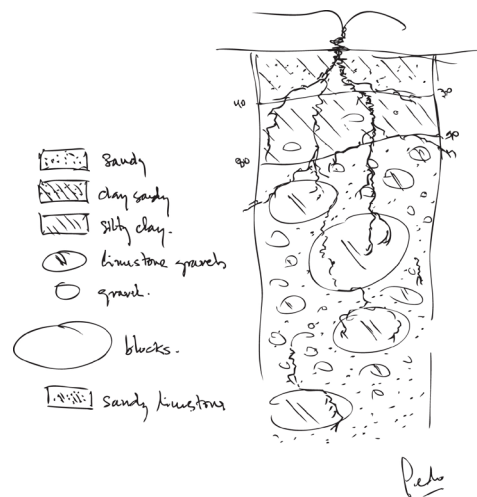
WINEMAKING

100% Malbec grapes harvested by hand, selecting the bunches with care. During the fermentation/maceration, brief and gentle pumping-over were carried out, up to 3 times a day, to obtain an optimum extraction. The juice was fermented at 24°C (75°F) with natural acidity and indigenous yeasts that grant freshness, typicality and vibrancy. 75% of the wine was aged for 15 months in concrete pools with no epoxy, while the other 25% was aged in 3,500 liters untoasted, French oak foudres. It was aged for 12 months in the bottle.

TERROIR & SOIL STRUCTURE

Grapes from vineyards on calcareous soils located in the Uco Valley. 80% come from our Jardin de Hormigas vineyard in Paraje Altamira, and 20% 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 Bot-
 tle Capacity: 750ml | Alcohol: 13.5% | Total Acidity: 5.7 g/l | pH: 3.7 | Residual Sugar: 2.1 g/l |
 Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

