



ALTOS LAS HORMIGAS MALBEC ORGANIC TERROIR 2021 Lujan de Cuyo, Mendoza

TASTING NOTES

This Malbec comes from our certified organic vineyards in Lujan de Cuyo - Mendoza, specifically from two plots (10 and 11) with good presence of limestone in the soil. This special combination of the soils in the area grants a sharper, fresher and more vertical profile to the wine, which shows a unique and particular expression of the traditional Lujan de Cuyo area.

It has a ruby red color with violet hues. On the nose, notes of red fruits, especially cherries, stand out. It also shows notes of lavender, menthol, thyme and green pepper. On the palate, the entry is energetic and it has a great texture. This is a structured wine, with great finesse, limestone tannins and a long finish. Ideal to pair with roasted red meats and spicy dishes.

VINTAGE 2021

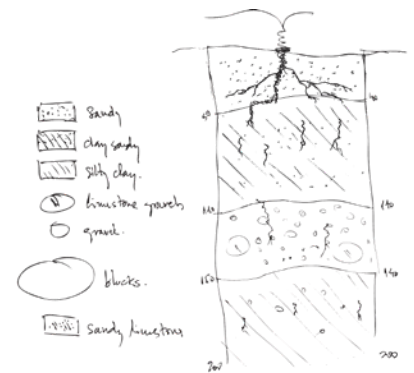
The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and in February and March – the months in which we pick up the grapes – we had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; 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% handpicked Malbec grapes from an organic certified own vineyard. Early harvest. The grapes are released by gravity into small concrete tanks, where the alcoholic fermentation takes place. The juice is fermented using native yeasts, at 26°C for 15 days. Low temperatures during fermentation are key to obtain fresh red fruits notes in the wine. It is aged for 18 months in concrete pools (75% of the wine) and untoasted large oak foudres (25% of the wine). Ageing for 6 months in the bottle.

TERROIR & SOIL STRUCTURE

The vines are rooted in two high-density vineyard plots in our Luján de Cuyo estate. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates. The soil here presents almost no clay but a great presence of limestone, ideal characteristics for the winery's style.



TECHNICAL NOTES

Region: Lujan de Cuyo, Mendoza – Argentina | Closure: DIAM cork | Bottle Capacity: 750mL | Alcohol: 13.5 % | Total Acidity: 6.1 g/l | PH: 3.69 | Residual Sugar: 2.0 g/l
Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Vineyard Management: Juan José Borgnia, Victoria Maselli.

