

## ALTOS LAS HORMIGAS MALBEC ORGANIC TERROIR 2022

### Lujan de Cuyo, Mendoza

#### TASTING NOTES

A Malbec that speaks of its place of origin - Lujan de Cuyo - one of the most traditional appellations that, however, in this wine, shows its more subtle side. Sourced from two plots in our certified organic vineyards, with a soil profile with high presence of limestone, it is for us “the other side” of Malbec.

It shows a concentrated and bright violet red color. The nose is very fruity, with notes of plums and red fruits, but also displays aromas of eucalyptus, menthol, pink pepper and cinnamon. The palate is fresh, with a balanced acidity and a silky texture. It has good volume on the palate, with subtle mineral notes, resulting in a supple wine with a savory, fruity finish. Ideal to pair with roasted red meats and spicy dishes.

#### VINTAGE 2022

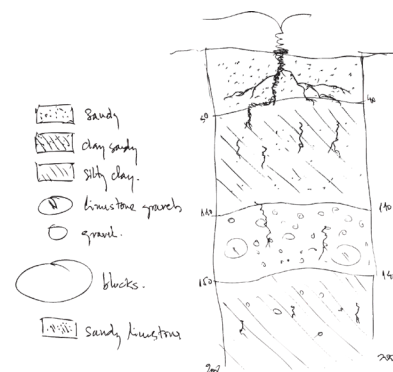
This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat 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% 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: 13.4 % | Total Acidity: 6.15 g/l | PH: 3.77 | Residual Sugar: 2.06 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

