

## ALTOS LAS HORMIGAS MALBEC TERROIR 2021

### Uco Valley, Mendoza

#### TASTING NOTES

The freshness of the Uco Valley invades this Malbec as it shows the ultimate expression of this distinctive wine region in Mendoza. It has a deep, concentrated ruby red color. On the nose, it is very intense with notes of red fruits, cherry, black fruits, blueberry as well as herbal notes of native plants (jarilla, coiron) and chamomile flower. On the palate, it is crunchy, fruity, with chalky tannins and a great texture. The finish is long, with mineral notes. Ideal to pair with Mediterranean cuisine and red meats.

#### 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

Grapes from different vineyards are vinified separately before the final blend. The grapes are selected from a double selection table before going into small stainless steel tanks. The alcoholic fermentation begins with indigenous yeasts at 24-26°C, for 15 days. Each tank is tasted two times a day to determine what is needed. 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

100% Uco Valley. Grapes are harvested by hand from a blend of high density vineyards located in the sub region of La Consulta as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones and limestone presence.

#### TECHNICAL NOTES

Alcohol: 13.5% | Total Acidity: 5.32 g/l  
 PH: 3.74 | Residual Sugar: 3.26 g/l  
 Closure: DIAM | Capacity: 750mL  
 Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

