

ALTOS LAS HORMIGAS MALBEC TERROIR 2022

Uco Valley, Mendoza

TASTING NOTES

A fresh Uco Valley Malbec from the altitude of the Andes Mountains. It has a concentrated red color with dark red hues. The nose shows great aromatic expression, with notes of field herbs, spices, ginger, as well as notes of dark fruits, blackberries and blueberries. The palate is intense, fresh and juicy. It has a good texture and a long and persistent finish, where mineral, chalky notes stand out. Ideal to pair with Mediterranean cuisine and red meat.

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

Grapes from different vineyards are vinified separately before the final blend. The grapes are carefully chosen 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, with 15% whole bunch. It is aged for 12 months in concrete pools (90% of the wine) and untoasted large oak foudres (10% 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: 13.7% | Total Acidity: 5.70 g/l
 PH: 3.71 | Residual Sugar: 2.65 g/l
 Closure: DIAM | Capacity: 750mL
 Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

