

## ALTOS LAS HORMIGAS MALBEC CLASICO 2021 Mendoza

### TASTING NOTES

Our Classic Malbec establishes its style in this vintage: a wine of pleasure, fresh and fruity, which seeks to show its place of origin above all. With a characteristic deep red color with violet hues, on the nose it shows an honest expression of the variety, full of notes of eucalyptus, cassis, white pepper, plum, cardamom, orange peel and jarilla. The nose is very present, something typical of the winery's style. The mouthfeel is juicy and crisp, with a marked acidity that guides the wine in the mouth. The tannins are supple, a touch succulent, and it has a long and fruity finish. It is ideal to pair with various dishes, from red meats to pasta or grilled vegetables.

### 2021 VINTAGE

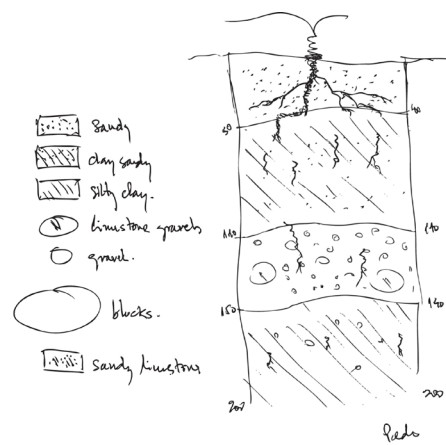
The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and in February and March – the months in which we pick up the grapes – we had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; 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% Malbec grapes harvested by hand. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express the vineyard they come from. Fermentation takes place in separate stainless steel tanks between 24-26°C for 15 days. Each tank is tasted two times a day to determine what is needed. The wine is then aged for a minimum of 9 months in concrete vats. No oak aging.

### TERROIR & SOIL STRUCTURE

Grapes come from vineyards in Luján de Cuyo (80%) and the Uco Valley (20%). The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage and a fine silt-sandy texture. These soils allow a deep development of the roots since their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. In this climate, we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



### TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.5% | Total Acidity: 6.00 g/l | PH: 3.72 | Residual Sugar: 2.8 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

