

ALTOS LAS HORMIGAS ORGANIC MALBEC CLASICO 2021 Mendoza

TASTING NOTES

This is a lively and vibrant Malbec, with a bright purple color. Bold aromas fill the nose, featuring plums and notes of spice, herbs and mint. Sharp fruit on the palate, with a good grip and a fresh acidity. It is a vertical, flavorful and juicy wine, with smooth tannins. A modern expression of Malbec, made from organically grown grapes.

VINTAGE 2021

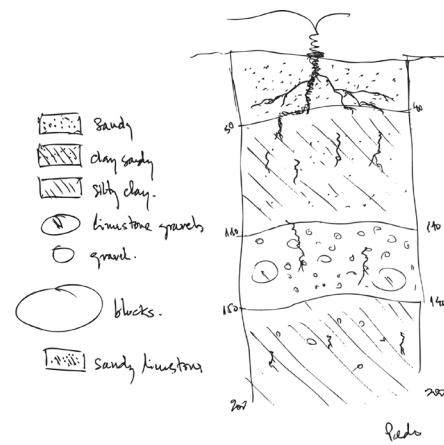
The season began with a fresh and dry spring that favored good fruit set in the vines. During summer, temperatures were moderate, and February – the month in which we pick up these grapes – had bouts of rain. By the end of the season, rains lowered and temperatures were not very high; these last days 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.

WINEMAKING

100% organic 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 at 26°C for 10 days. The wine is then aged for 9 months in concrete vats. No oak aging.

TERROIR & SOIL STRUCTURE

Grapes come from vineyards in Luján de Cuyo (70%) and Paraje Altamira, in the Uco Valley (30%), Mendoza. 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: 5.5 g/l | PH: 3.65 | Residual Sugar: 2.5 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

