

## ALTOS LAS HORMIGAS ORGANIC MALBEC CLASICO 2022 Mendoza

### TASTING NOTES

This vintage shows a concentrated and lively color, ruby red with reddish hues. The nose is very typical of the winery's style, with notes of plum, underbrush, gunpowder, black pepper, eucalyptus and pink pepper. It has a fresh entry on the palate, with fine acidity and balanced tannins. It is a medium-structured, juicy wine. A modern expression of Malbec, made from organically grown grapes.

### VINTAGE 2022

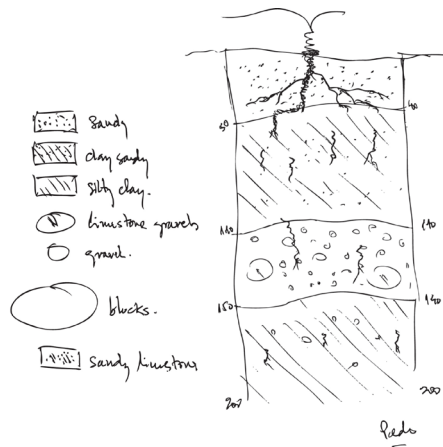
This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat 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% organic Malbec grapes harvested by hand. Fermentation was carried out in stainless steel tanks at 24°C (75°C) for 10 days, with 5% whole cluster. Fermentation exclusively with native yeast, to enhance the expression of the vineyard. Extraction was minimized during the process to avoid the typical notes of a warm vintage. The wine was 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: 13.4% | Total Acidity: 5.70 g/l | PH: 3.8 | Residual Sugar: 2.50 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

