

ALTOS LAS HORMIGAS MALBEC TERROIR ORGANIC 2023 Lujan de Cuyo, Mendoza

A Malbec that speaks of its place of origin - Lujan de Cuyo - one of the most traditional appellations that, however, in this wine, shows its more subtle side. Sourced from two plots in our certified organic vineyards, with a soil profile with high presence of limestone, it is for us “the other side” of Malbec.

TASTING NOTES

It has an intense ruby red color. It is very expressive on the nose, with aromas typically found on the countryside, fruits and flowers. Notes of cherries, white pepper and anise stand out, also displaying aromas of eucalyptus, nutmeg, lavender and stone. The entry on the palate is fresh, with balanced acidity at its core. It has a grainy texture. Graphite notes appear at the front of the mouth, and it has a long and very fruity finish with marked notes of cherries and eucalyptus. It is an ideal wine to pair with raw meat dishes, such as tartare, carpaccio or raw kibbe, as well as pasta dishes with white sauces, risotto or rabbit meat.

2023 VINTAGE

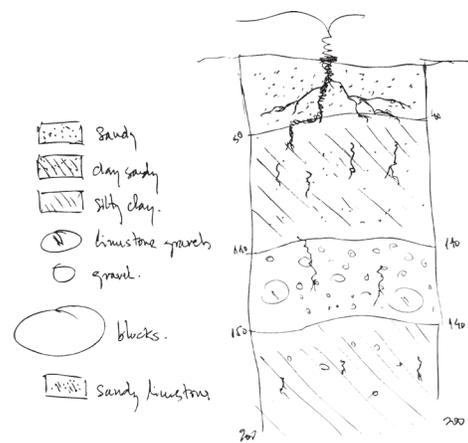
2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo and the Uco Valley. In Lujan, the heat wave remained until we picked up the grapes. In the Valley, it rained for a few days and this dampened the advance of grape ripening. The early harvest was decisive in maintaining the winery’s style. Despite the challenges of the harvest, these conditions favored wines with great concentration in the mouth, verticality, and texture.

WINEMAKING

100% handpicked Malbec grapes from an organic certified own vineyard. Early harvest. The grapes are released by gravity into small concrete tanks, where the alcoholic fermentation takes place. The juice is fermented using native yeasts, at 25°C/77°F for 15 days. Low temperatures during fermentation are key to obtain fresh red fruits notes in the wine. 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

The vines are rooted in two high-density vineyard plots in our Luján de Cuyo estate. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates. The soil here presents almost no clay but a great presence of limestone, ideal characteristics for the winery’s style.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM Cork | Bottle Capacity: 750 mL | Alcohol: 13.9% | Total Acidity: 5.5 g/l | PH: 3.7 | Residual Sugar: 2.7 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

