



ALTOS LAS HORMIGAS ORGANIC MALBEC CLASICO 2024 Mendoza



TASTING NOTES

It presents a vibrant ruby red color, with brilliant reddish hues that denote a well-preserved acidity. On the first approach on the nose, fresh red fruit takes center stage, with crisp notes of sour cherry and bing cherry. As the wine opens up, it reveals a delicate floral and a vibrant note of white pepper. Finally, a clear plum note surfaces, along with wild aromas of thyme and chamomile. On the palate, it stands out for its fluidity and juiciness. It is a wine with a distinct character; its textured, fine-grained tannins grant it a sophisticated structure without losing agility. The acidity is beautifully integrated, guiding the wine toward a persistent and clean finish that leaves a pure fruity and spicy aftertaste. This Malbec is ideal to pair with various dishes, such as vegetable lasagne, ratatouille, seared ribeye, skirt steak with a herb crust, or ravioli with natural tomato sauce (pomodoro) and basil.

VINTAGE 2024

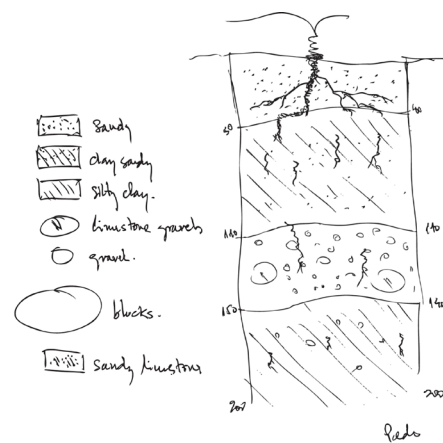
2024 was a vintage with cold and warm weather bouts combined and interspersed. Thanks to our team care and to regenerative agriculture we produced typical colder vintage wines: tense, juicy, and lively. The spring was cold, with several Zonda wind events causing frosts. These conditions led to a slow yet well-fulfilled completion of the phenological process, while posing challenges for the plants to set due to the wind, which also resulted in reduced canopies. The prelude to the harvest was an extensive heat wave that lasted more than 3 weeks, with maximum temperatures reaching around 40°C (104°F) and little thermal amplitude. This increased the sugar content, but at the same time, the pulp did not separate from the seed, yet retaining a very attractive natural acidity. As we approached the final stretch and the harvest, the fruit matured slowly, allowing us to wait and retain a good level of natural acidity and freshness. Luján de Cuyo and the Uco Valley experienced diverging weather conditions, with significant ripening variation observed between the two areas. The team followed the evolution of the process without respite, tailoring the harvest plot by plot, confirming once more that exceptional wines are indeed crafted in the vineyard.

WINEMAKING

100% Malbec grapes harvested by hand. Fermentation took place in stainless steel tanks at 22°C (72°C) for 15 days, with 5% whole cluster in the bottom of the tank. Fermentation exclusively with native yeast. 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 our Finca El Hormiguero vineyard, in Luján de Cuyo. 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.



TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.5%
Total Acidity: 5.25 g/l | PH: 3.62 | Residual Sugar: 2.60 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.