

JARDIN DE HORMIGAS

PARAJE ALTAMIRA-MENDOZA

ALTOS LAS HORMIGAS MALBEC JARDIN DE HORMIGAS LOS AMANTES 2024 Paraje Altamira, Uco Valley, Mendoza

TASTING NOTES

This exceptional wine, made entirely from organic grapes harvested from the “Los Amantes” block of our Jardín de Hormigas vineyard, is a Malbec that transcends the variety to become a true expression of this unique plot. It boasts a vibrant ruby red color with subtle magenta hues. The nose invites patience and close attention. It opens with notes of anise, gunpowder, and graphite, revealing the mineral complexity that is characteristic of limestone soils. Unlike other wines of its kind, this one does not immediately reveal itself, but rather, invites you to delve deeper. The mid-palate displays the freshness of cherry and cassis intertwined with floral notes of quince and chamomile, and a wild character of thyme and carob. On the deep nose, hints of orange peel and quino emerge, maintaining its reductive character. Notes of violets, red roses, and white pepper round out its ethereal, complex aromatic profile.

The entry on the palate is a unique tactile experience, with a silky texture coexisting with a fine, defined grain. Its perfectly balanced tannins possess an “electric” energy that traverses the palate with precision. It is a wine of imposing seriousness and a depth that seems endless. The finish is long, persistent, and encapsulating, where orange peel and blueberry reappear. This wine pairs perfectly with aged beef served with seasonal vegetables roasted over embers, or with duck breast served with a red fruit and orange reduction.

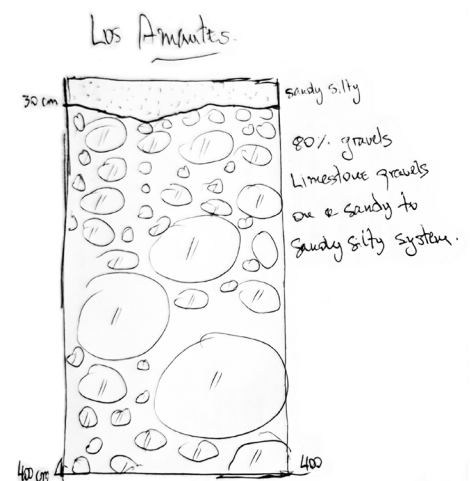
VINTAGE 2024

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.

TERROIR & SOIL STRUCTURE

The grapes come from a small plot of just over 1 hectare (n. 15), in the southern sector of our Jardín de Hormigas vineyard, located in Paraje Altamira (Uco Valley), at 1,200 meters (47,244 inches) above sea level. This sector stands out amid the diversity created by the alluvial fans. On the plot, the soil profile has 0.15 meters (5.9 inches) of topsoil rich in silt with dissolved limestone and, from there, large granite rocks with associated limestone.

The entire vineyard is organic, with sustainable management and a special focus on biodiversity. Having Alan York as our mentor, we truly believe that here the grapes are not the product of a plant, but of an ecosystem.



WINEMAKING

The grapes were harvested at an ideal level of ripeness, offering the perfect balance of acidity and alcohol. In this particular vintage, the vines were recovering from the stress of the 2023 frost and rebounding with remarkable resilience. The wine fermented for 20 days in epoxy-free concrete tanks using native yeasts and 5% whole clusters. The temperature throughout the process was 21°C (69.8°F) with reverse bleeding. It was aged for 12 months in 3,500-liter untoasted French oak *foudres*. It then underwent a final refinement period of three months in concrete tanks. It was very softly filtrated before bottling, and began an aging period of 12 months in the bottle.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM Cork | Bottle Capacity: 750ml | Alcohol: 13.8% | Total Acidity: 5.87 g/l | PH: 3.56 | Residual Sugar: 1.8 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

