

ALTOS

LAS HORMIGAS

ALTOS LAS HORMIGAS MALBEC RESERVE 2024
Paraje Altamira, Uco Valley, Mendoza

TASTING NOTES

This wine is a blend of grand crus from the Jardin de Hormigas vineyard in Paraje Altamira. It boasts a deep red color with magenta hues. The nose is gorgeous and highly complex, opening with floral notes, particularly violets. Intense aromas of blue and red fruit emerge, featuring blueberry, cassis, and raspberry. After a short time in the glass, notes of chalk, jarilla, and wet stone appear. On the palate, it has a chalky, stony texture backed by fine-grained tannins, leading into a balanced, juicy finish reminiscent of cherry and limestone.

VINTAGE 2024

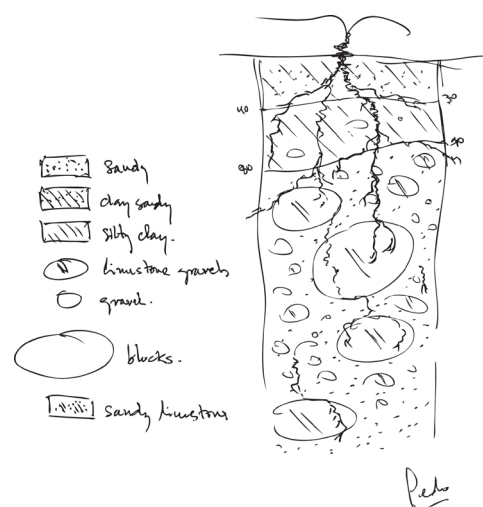
2024 was a vintage with cold and warm weather bouts combined and interspersed. Thanks to our team care and to regenerative agriculture, we produced typical colder vintage wines: tense, juicy, and lively. The spring was cold, with several Zonda wind events causing frosts. These conditions led to a slow 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, selecting the bunches with care. During the fermentation/maceration, brief and gentle pumping-over were carried out, up to 3 times a day, to obtain an optimum extraction. The juice was fermented at 24°C (75°F) with natural acidity and indigenous yeasts that grant freshness, typicality and vibrancy. 75% of the wine was aged for 15 months in concrete pools with no epoxy, while the other 25% was aged in 3,500 liters untoasted, French oak foudres. It was aged for 12 months in the bottle.

TERROIR & SOIL STRUCTURE

Grapes sourced from our Jardin de Hormigas vineyard in Paraje Altamira (Uco Valley) a site defined by its rich calcareous soils. The vineyard's terraces consist of medium and large gravels with calcium carbonate coatings, contributing directly to the wine's structure, chalky texture, and persistent aftertaste.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 10 | Bottle Capacity: 750ml | Alcohol: 13.5% | Total Acidity: 5.2 g/l | pH: 3.6 | Residual Sugar: 1.8 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

