



ALTOS LAS HORMIGAS MALBEC TERROIR ORGANIC 2024 Lujan de Cuyo, Mendoza

This Malbec comes from our organically certified vineyards in Luján de Cuyo. Our meticulous management of the vineyard, together with the characteristics of its soils, results in a wine with a more pronounced and vertical profile, along with a vibrant acidity. This wine reveals a unique and distinctive expression of the traditional Luján de Cuyo appellation.

TASTING NOTES

It displays an intense red colour with subtle violet hues. The nose is initially restrained, gradually revealing herbal and fruity notes. Floral aromas then emerge, accompanied by a distinct graphite note. On the palate, the wine is approachable and well-balanced, with a harmonious interplay between texture and acidity. Fresh and fruit-driven, it has a long, smooth finish. An ideal wine to pair with dishes featuring raw meat, such as tartare, carpaccio or raw kibbeh, as well as pasta with white sauces, risotto and rabbit.

2024 VINTAGE

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. 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% handpicked Malbec grapes. An early harvest is carried out to achieve the ideal level of natural ripeness while avoiding excessive alcohol levels. The grapes ferment in stainless steel tanks using native yeasts, at 22°C for 15 days. No acid adjustment is made. Low temperatures during fermentation are key to enhance the wine's fresh, tart red-fruit character. It is aged for 12 months in concrete vats, with no oak ageing. It then spends a further six months ageing in bottle.

TERROIR & SOIL STRUCTURE

The grapes come exclusively from our organically certified Finca El Hormiguero vineyard in Luján de Cuyo. 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. Part of the vineyard has soils with a significant presence of calcium carbonate, an ideal characteristic for the winery's style.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM Cork | Bottle Capacity: 750 mL | Alcohol: 13.5% | Total Acidity: 5.67 g/l | PH: 3.6 | Residual Sugar: 2.4 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Ana Wiederhold, Victoria Maselli.

