



ALTOS LAS HORMIGAS ORGANIC MALBEC CLASICO 2023 Mendoza

TASTING NOTES

It has a bright ruby red color with light violet hues. The first approach on the nose is intense, revealing notes of anise, cardamom, cherry, thyme, fresh plum, jarilla and orange peel. On the palate, it has a fluid structure and supple tannins. It is a wine with energy, a pleasure wine that makes you want to drink it. An honest Malbec, made from organically grown grapes.

VINTAGE 2023

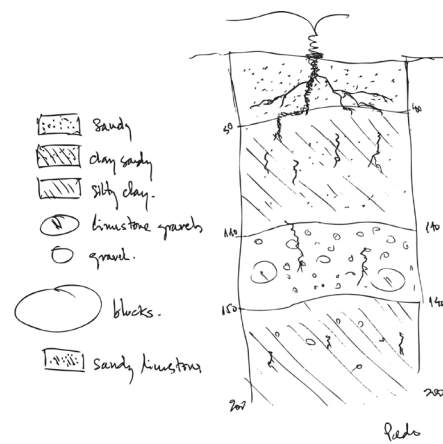
2023 was a vintage of extremes. The beginning of spring was cool, with low rainfall, but at the end of October, a heavy frost affected the entire region. Towards the end of spring, a series of heat waves began and they lasted until the end of the harvest. The situation was different in Lujan de Cuyo 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% organic Malbec grapes harvested by hand. Fermentation was carried out in stainless steel tanks at 22°C (72°C) for 10 days, with 5% whole cluster. Fermentation exclusively with native yeast, to enhance the expression of the vineyard. 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 vineyards in Luján de Cuyo (80%) and Paraje Altamira, in the Uco Valley (20%), Mendoza. 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. In this climate, we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.9% | Total Acidity: 5.90 g/l | PH: 3.65 | Residual Sugar: 2.70 g/l | Closure: DIAM Cork | Bottle Capacity: 750ml | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

