



ALTOS LAS HORMIGAS MALBEC TERROIR 2023

Uco Valley, Mendoza

TASTING NOTES

This wine, of a bright red color with bluish hues, shows the expression of the Malbec grape grown in the altitude and climate of the Uco Valley. The nose opens up in layers. At first approach, it is very mineral, with aromas of graphite, gunpowder and cassis. Then, as it opens up, it shows red fruit, plum, cherry and white pepper. And in the background of the nose, there are also notes of blue flowers, lilacs and white grapefruit. The entry on the palate is fluid, the wine opens up in a fan shape as it moves across the mouth. It is juicy, with a medium structure, and a foremost texture reminiscent of chalk. The finish lingers with balanced tannins and red fruit notes. An ideal Malbec to pair with Mediterranean dishes and red meats.

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

Grapes from different vineyards were vinified separately before the final blend. The grapes went through a double sorting line and into small stainless steel tanks. The alcoholic fermentation was carried out with indigenous yeasts at 24°C for 15 days, with 10% whole bunch in layers, 5% in the middle and 5% on top. Aged for 12 months in concrete tanks, respecting the needs of a warm vintage, to preserve the energy of the place. Aged in bottle for 6 months.

TERROIR & SOIL STRUCTURE

100% Uco Valley. Grapes are harvested by hand from a blend of high density vineyards located in the sub region of La Consulta as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones and limestone presence.

TECHNICAL NOTES

Alcohol: 13.5% | Total Acidity: 5.90 g/l
PH: 3.62 | Residual Sugar: 2.40 g/l
Closure: DIAM | Capacity: 750mL
Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

