



## ALTOS LAS HORMIGAS MALBEC TERROIR 2024

Uco Valley, Mendoza

### TASTING NOTES

This mountain Malbec is a clear example of the fresh wines that the Uco Valley can produce. It has a purple red color, with bluish hues. The nose shows a prominent graphite aroma at the beginning. As the wine opens, there are aromas of syrup, thyme, blueberry, blueberry, cassis, gypsum, red tea, blue flowers and cherry. A mineral, chalky sensation envelops the front of the mouth, giving way to vibrant acidity. This is a medium-structured Malbec, with fine tannins and a juicy finish reminiscent of blue fruit. Ideal for pairing with Mediterranean dishes and red meats.

### VINTAGE 2024

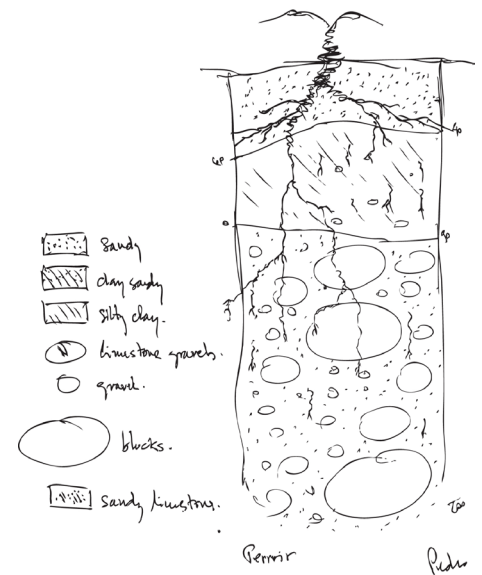
2024 was a vintage with cold and warm weather bouts combined and interspersed. Thanks to our team care and to regenerative agriculture we produced typical colder vintage wines: tense, juicy, and lively. The spring was cold, with several Zonda wind events causing frosts. These conditions led to a slow 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

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 22°C (72°F) for 15 days, with 15% whole bunch in layers, 10% on the bottom and 5% on top. Minimal extraction with pumping up. Aged for 12 months in concrete tanks. No oak aging. Aged in bottle for 6 months. Aged in bottle for 6 months.

### TERROIR & SOIL STRUCTURE

100% Uco Valley. Grapes are harvested by hand from a blend of high-density vineyards. Seventy-five percent of the grapes come from vineyards in Paraje Altamira, while the remaining 25% come from two sub-zones of Tupungato. These are gravelly, alluvial soils with abundant stones and limestone presence.



### TECHNICAL NOTES

Alcohol: 13.9% | Total Acidity: 5.32 g/l | PH: 3.72 | Residual Sugar: 2.3 g/l | Closure: DIAM | Capacity: 750mL | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

