



Altos Las Hormigas

Altos Las Hormigas Meteora Malbec is an exceptional Malbec from the Uco Valley, showcasing a balance of vibrant fruit, structured tannins, and a unique terroir-driven complexity.



Meteora 2021

Mendoza, Argentina

Region and Vineyards

The grapes for **Meteora** are sourced from four distinct plots within the **Jardín Altamira vineyard** in **Paraje Altamira**, located in the prestigious Uco Valley at an altitude of **1,200 meters above sea level**. The vineyard features a range of **soil profiles** shaped by ancient river currents, with topsoil rich in **silt and dissolved limestone** overlaying large **granite rocks**.

This vineyard is **certified organic** and places an extra emphasis on sustainable farming practices and biodiversity, ensuring that every element of the terroir is respected and reflected in the wine.

Winemaking

The vinification process for **Meteora** lasted **20 days** in concrete tanks, utilizing **15% whole clusters** and fermenting with **indigenous yeasts**. The fermentation temperature was kept at a steady **25°C**, preserving the purity and intensity of the fruit aromas.

Following fermentation, the wine was aged for **12 months in concrete vats**, a method that emphasizes the wine's fresh and vibrant character while maintaining its structural integrity and complexity.

Tasting Notes

- **Color:** Clear ruby-red with brilliant clarity.
- **Aroma:** Initial notes of **gunpowder** and **graphite**, evolving into layers of **cherry**, **violet**, and **chamomile**, with subtle herbaceous undertones.
- **Palate:** Tense and precise, with **textured, balanced tannins**. Flavors of red fruits, floral notes, and herbs lead to a **long, concentrated finish** that highlights the wine's complexity and freshness.

Alcohol :13,50 %

Composition: 100% Malbec



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Meteora 2021

Did you know?

The name **Meteora** reflects the wine's unexpected nature, inspired by the phenomenon of celestial objects falling to Earth. Originally intended as a simpler expression of the Jardín Altamira vineyard, the resulting wine revealed itself to be exceptionally complex and unique, much like its namesake.

Wine Pairing Ideas

- **Herb-Crusted Pork Tenderloin:** The wine's herbal notes and fresh acidity enhance the savory flavors of the dish.
- **Wild Mushroom Risotto:** The earthy and floral elements of the wine complement the richness of mushrooms.
- **Duck Breast with Cherry Reduction:** The cherry and herbal flavors in the wine mirror the fruitiness of the sauce.
- **Manchego Cheese with Rosemary Honey:** The wine's balance and floral notes harmonize with the nutty cheese and sweet honey.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM