

## Altos Las Hormigas

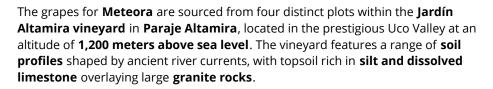
Altos Las Hormigas Meteora Malbec is an exceptional Malbec from the Uco Valley, showcasing a balance of vibrant fruit, structured tannins, and a unique terroir-driven complexity.



## Meteora 2021

Mendoza, Argentina

## Region and Vineyards



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.



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







## 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.

# 97

#### Robert Parker (RP): 97 Points (2021)

The 2021 Jardín de Hormigas Meteora leads with a crystalline, detailed and increasingly complex nose centering around blackberries, violets, lavender and graphite aromas. The palate exudes the seamless, weightless intensity that defines the range, beautifully balancing density and levity with an elegantly taught core. It finishes with a juicy, tense and focused finish that combines pleasing saturation with spry energy and mineral-laced nuances. With aeration, this wine continuously adds layers, depth and aromatic lift, making for an effortless and finessed expression of Paraje Altamira.



