Altos Las Hormigas

A vivid expression of Uco Valley terroir , this Malbec fuses floral notes, wild herbs, and spice into a textured palate shaped by high-altitude soils and meticulous winemaking.

Malbec Terroir Valle de Uco 2022

Mendoza, Argentina

Region and Vineyards

Altos Las Hormigas Malbec Terroir 2022 hails from Mendoza's celebrated **Valle de Uco** , an Andean subregion famed for its high altitudes, calcareous soils, and diurnal temperature variation—elements that converge to shape wines of great aromatic lift and mineral tension. The vineyard sites contributing to this cuvée lie between **1,000 and 1,200 metres** above sea level, where cool nights slow ripening, preserve acidity, and help retain phenolic complexity in the grapes.

The soils are predominantly **limestone-rich alluvial deposits**, particularly in zones like Paraje Altamira and Gualtallary, lending the wine its hallmark chalky texture and stony precision. The viticulture is low-intervention and site-sensitive, focusing on **micro-parcel selections** that emphasize terroir transparency over varietal exuberance. Farming is conducted with sustainability in mind, incorporating elements of **organic** and **biodynamic** principles to ensure both soil vitality and fruit purity.

Winemaking

The 2022 harvest posed climatic challenges—marked by **heat spikes and sporadic rainfall**—but thanks to precise vineyard management, Altos Las Hormigas achieved optimal ripeness and balance. Grapes were harvested **before the main heat waves**, preserving vibrant acidity and avoiding overripeness. A final cool spell before picking allowed for complete phenolic maturity and fresh aromatics.

In the cellar, individual parcels were **vinified separately** to respect site character. The grapes underwent **double manual sorting** before fermentation with **native yeasts** in small stainless-steel tanks at temperatures between 24-26 °C for approximately **15 days**. **15% of whole clusters** were included to enhance aromatic complexity and freshness. Post-fermentation, the wine was aged for **18 months in concrete tanks**, avoiding oak to preserve the clarity and minerality of the terroir expression. No fining or filtration was applied before bottling.

Alcohol :13,70 %

Composition: 100% Malbec

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Tasting Notes

- **Color:** Deep ruby with violet hues and a vibrant rim.
- **Aroma:** Inviting nose of wild herbs, field flowers, blackberries, fresh blueberries, ginger, and crushed stones.
- **Palate:** Fresh and intensely juicy, with vivid acidity, fine-grained tannins, and a textured chalky mouthfeel; the finish is long, mineral, and quietly powerful.

Did you know?

The estate name, **Altos Las Hormigas**, translates to "The Heights of the Ants," a tribute to the vineyard's teeming ant population that forced the original team of Italian agronomists and winemakers to revise their planting plans. Today, this name symbolizes the producer's **respect for nature and collective effort**, much like an ant colony—patient, persistent, and cooperative.

Wine Pairing Ideas

- **Grilled lamb chops with rosemary** - The herbal and mineral tones in the wine accentuate the savoury notes of the lamb while its acidity cuts through the richness.
- **Porcini mushroom risotto** - Earthy mushrooms echo the wine's chalky base, while its freshness elevates the creamy texture.
- **Chargrilled eggplant with za'atar** - The smoky-spicy profile of the dish is balanced by the wine's cool red fruit and herbal lift.
- **Beef tagliata with arugula and parmesan** - A seamless match for the wine's structure and mineral backbone.

Robert Parker (RP) : 93 Points (2022)

The 2022 Malbec Terroir Valle de Uco leads with an open-knit, dark-fruited bouquet of purple flowers and fresh herbs that is typical of Uco Valley Malbec. The palate is plush and saturated yet retains a taut, focused core, concluding with a rich, elegantly structured and stony finish that continues to unwind with aeration. This isa remarkably overperforming expression of contemporary Argentine Malbec.