

Altos Las Hormigas

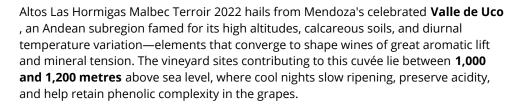
A vivid expression of Uco Valley terroir, this Malbec fuses floral notes, wild herbs, and spice into a textured palate shaped by high-altitude soils and meticulous winemaking.



Malbec Terroir Valle de Uco 2022

Mendoza, Argentina

Region and Vineyards



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 is a remarkably overperforming expression of contemporary Argentine Malbec.



