

Altos Las Hormigas

The Altos Las Hormigas Mendoza Malbec Clásico is a vibrant and expressive representation of Mendoza's terroir, offering a delightful exploration of Malbec's classic characteristics with a modern twist.



ALTOS LAS HORMIOAS CLASICO ARGENTINA

Alcohol:14,10 %

Composition: 100% Malbec

Mendoza Malbec Classico 2021

Mendoza, Argentina

Region and Vineyards

This Malbec is sourced from **Luján de Cuyo** (70%) and the **Uco Valley** (30%), two of Mendoza's most esteemed regions. These areas feature a **semi-desert climate**, with hot days and cool nights, which promote optimal ripening while preserving the grapes' natural acidity.

The soils are primarily **silt-sandy in texture**, offering excellent drainage and encouraging deep root systems that help vines endure Mendoza's intense summer heat. The combination of altitude, diurnal temperature variation, and well-drained soils gives this Malbec its characteristic balance of freshness and structure.

Winemaking

The grapes were **hand-harvested** and subjected to a **double sorting process**, ensuring only the highest-quality fruit was used. Following gentle pressing, the must underwent fermentation with **indigenous yeasts**, allowing the wine to reflect the unique character of its terroir.

Fermentation took place in **stainless steel tanks** over 10 days at controlled temperatures between **24°C and 28°C**, with constant tasting to fine-tune the process. After blending, the wine was aged for **nine months in concrete vats**, with no oak influence, preserving its pure fruit expression and vibrant profile.

Tasting Notes

- Color: Intense ruby-red with violet hues.
- **Aroma**: Expressive notes of **red fruits**, **plum**, and **raspberry**, complemented by hints of **orange rind** and **jarilla**, a native plant of Mendoza.
- **Palate**: Supple and juicy, with **soft but structured tannins** and a long, refreshing finish. This wine exemplifies Mendoza's potential for fresh, aromatic Malbecs.







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Did you know?

The name **Altos Las Hormigas**, meaning "Highlands of the Ants," reflects the estate's deep respect for nature. The ants that inhabit the vineyards are a vital part of their organic farming ecosystem, showcasing their commitment to sustainability and harmony with the environment.

Wine Pairing Ideas

- **Beef Empanadas**: The wine's juicy red fruit complements the savory and spiced meat filling.
- **Grilled Vegetables with Chimichurri**: Its vibrant acidity and herbaceous hints mirror the freshness of the chimichurri sauce.
- Mature Cheddar or Manchego Cheese: The wine's structure and fruit balance the creaminess and nuttiness of these cheeses.
- **Roast Lamb with Rosemary**: The earthy flavors of lamb harmonize with the wine's herbal and fruity profile.



James Suckling (JS): 90 Points (2020)

Nice sour cherries with a streak of white pepper and violets. Medium-bodied, but fleshy. Ripe, almost creamy tannins extend to the finish, but are still juicy and vibrant.



Robert Parker (RP): 90 Points (2020)

The red 2020 Malbec Clásico was produced with 80% grapes from Luján de Cuyo and 20% grapes from Valle de Uco, mostly their own grapes, all in stainless steel and vinified by plot with their native yeasts. It matured in concrete for nine months. It's ripe without excess and develops a full array of aromas and flavors but keeping 13.5% alcohol, very fresh for the warm year. It's juicy, complex beyond fruit, a little herbal, medium-bodied and with very fine tannins. It's clean, expressive and open, a wine that has to be approachable from when you pull the cork. They are working to increase the drinkability, which will be seen more and more in the following years. Rating: 90+



Decanter (DCT): 92 Points (2018)

A bright and breezy Malbec from a terroir-driven winery, with fruit taken from vineyards in Lujan de Cuyo and Uco Valley at an average of 1,000m. It's aged for 12 months in concrete vats to preserve the fruit purity, packed full of juicy, ripe raspberry and savoury plum with gentle hints of liquorice and spice.



