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.

Clasico Malbec 2023

Mendoza, Argentina

Alcohol :14,10 %

Composition: 100% Malbec

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.

Robert Parker (RP) : 92 Points (2022)

The 2022 Malbec Clásico Organic offers noticeably more depth and substance than the standard Clásico bottling. A similarly herbal yet more dark-fruited, intense nose introduces a palate with more saturation and power. It concludes with a rich yet vibrant finish with a greater degree of persistence and stony lift.

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.