



Altos Las Hormigas

Altos Las Hormigas Malbec Reserve Uco Valley offers a vibrant expression of Uco Valley terroir, showcasing intense fruit flavors and a refined texture that is sure to captivate Malbec enthusiasts.



Malbec Reserve Uco Valley 2020

Mendoza, Argentina

Region and Vineyards

The **Uco Valley** in Mendoza is renowned for its ideal conditions for growing premium Malbec. The grapes for the **Altos Las Hormigas Malbec Reserve** are sourced from vineyards located in two distinct areas within the Uco Valley. **20% of the grapes come from vineyards in the alluvial deposits of the Tunuyán River in Paraje Altamira**, while **80% come from the high and alluvial zone of Gualtallary**. These regions are characterized by their calcareous soils, which include medium and large gravels covered with calcium carbonate paste. This unique soil composition contributes significantly to the wine's structure, texture, and aftertaste.

The high-altitude vineyards, combined with the region's climatic conditions, allow for the production of grapes with exceptional concentration and freshness. This vintage benefited from a particularly dry year with minimal rainfall and high temperatures, which led to the development of intensely flavored and ripe grapes .

Winemaking

The **Altos Las Hormigas Malbec Reserve Uco Valley** is made from **100% Malbec grapes**, carefully hand-harvested to ensure only the best bunches are selected. The fermentation and maceration processes are meticulously managed, with gentle pigeages to achieve optimal extraction. The juice is fermented at **26°C (79°F)** using natural acidity and indigenous yeasts, which enhance the wine's freshness, typicity, and vibrancy.

The wine undergoes a unique aging process to preserve its fruit intensity and natural character. **75% of the wine is aged for 18 months in 3,500-liter untoasted French oak foudres**, while the remaining **25% is aged in concrete pools with no epoxy**. This combination allows the wine to maintain its intensity and purity. After aging, the wine is further matured for **12 months in the bottle** before release .

Alcohol :14,50 %

Composition: 100% Malbec



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Malbec Reserve Uco Valley 2020

Tasting Notes

- **Color:** Bright red.
- **Aroma:** The nose is very intense, with aromas of **black fruits** such as blueberries and cherries, complemented by notes of violets, white pepper, and hints of the foothills of Mendoza's mountains, typical of wines from calcareous soils.
- **Palate:** On entry, the fruit is the central character, supported by an acidity that carries the wine through different stages until it reaches the end of the palate, where it remains for a long time, showing tension and a fine texture.

Did you know?

The terroir of the Uco Valley, with its high-altitude vineyards and unique calcareous soils, plays a crucial role in the distinctive character of the **Altos Las Hormigas Malbec Reserve Uco Valley**. The careful vineyard management and innovative winemaking techniques used by the team at Altos Las Hormigas ensure that each bottle reflects the true essence of this exceptional region.



James Suckling (JS) : 93 Points (2020)

Notes of blue plums and blueberries with hints of savory herbs, violets and wet stones. A crunchy and savory palate with juicy, finely polished tannins and chalky blue fruit character. Pretty and attractive with a mineral finish. (2/2023)



Robert Parker (RP) : 93 Points (2020)

The 2020 Malbec Reserve was produced from vines on limestone soils in Gualtallary (80%) and Altamira (20%) with concentration and elegance. It has 13.8% alcohol and keeps very good freshness and balance. It fermented with natural yeasts, and 75% of the volume matured in oak foudre for 18 months and the rest in raw concrete. They have had the courage to go for their own style, and this wine reflects that, but perhaps it's the most classical of their bottlings. It has ripeness without excess and varietal aromas of violet, iron and blood with an earthy touch and the chalky minerality in the texture. 2020 was a warm and dry vintage, and the wine manages to keep the poise and has the complexity of the noble origin but without the agility of the wines from 2019.



Vinous (Antonio Galloni) (VN) : 92 Points (2020)

The 2020 Malbec Reserve from the Uco Valley was 75% aged in foudres. Purple in the glass. This has a mild nose of herbs, violets and sweet and sour cherry. The 2020 is a red with refined, reactive tannins that will improve in the bottle, delivering intense flavor, a juicy flow and a bold expression. The feel is chalky and quite crunchy for a warm year. (JH) (9/2022)



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM