

# JARDIN DE HORMIGAS

PARAJE ALTAMIRA-MENDOZA



## ALTOS LAS HORMIGAS MALBEC JARDIN DE HORMIGAS METEORA 2022 Paraje Altamira, Uco Valley, Mendoza

### TASTING NOTES

It shows a brilliant light ruby red color with magenta hues. On the nose, it starts mineral, a bit reductive, with subtle notes of gunpowder and gypsum. As it opens, it reveals aromas of blue fruits, cassis, with subtle notes of raspberries and pomegranate. Garden aromas are present in the notes of jarilla, chañar flower, chalk and ferrous character. Finally, aromas of tapenade, crisp acidic fruit and tangerine zest emerge. The entry in the palate is fresh and vibrant. Chalky minerality is fully present at the front of the mouth. It is very textured and saline. The freshness lingers on the long, persistent finish.

### 2022 VINTAGE

This was a shorter harvest than others, but no less intense. The season was marked by strong heatwaves, a year in which the physiological maturity was slightly delayed with respect to the organoleptic. Our work in the vineyard allowed us to obtain the desired alcohol and acidity just before the heat waves, preserving the fruit character and the tension of the skin of the berries. The season also had heavy rains, which threatened to delay the harvest. However, the rains stopped and gave us a window, just in time, to harvest our fruit with optimum ripeness and health. The cold of the last few weeks before harvest gave the grapes the necessary time to finish ripening and balance all their compounds. 2022 was a year with great concentrations, colors, and health, in which fruity and spicy notes prevailed.

### TERROIR & SOIL STRUCTURE

100% Malbec grapes from plots 7, 9, 11 and 12 of our Jardín de Hormigas vineyard, located in Paraje Altamira (Uco Valley), at 1200 meters above sea level. The entire vineyard is certified organic, with sustainable management and a focus on biodiversity, where - following the philosophy of Alan York - grapes are not the product of a plant but of an ecosystem.

### WINEMAKING

Vinified in concrete vats without epoxy, with native yeasts and 15% whole cluster in layers, 10% down and 5% up. The temperature throughout the process was 22° C (72°F). The wine was aged in concrete for 15 months. After bottling, it was aged for a long time in the bottle to accompany the oxidation of a warm vintage and to refine the palate with less oxygen.

### TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM Cork | Bottle Capacity: 750ml | Alcohol: 13.5% | Total Acidity: 6.15 g/l | PH: 3.64 | Residual Sugar: 2.3 g/l | Technical Team: Alberto Antonini, Pedro Parra, Federico Gambetta, Victoria Maselli.

