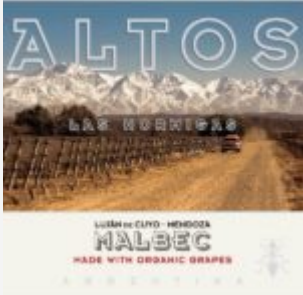


Altos Las Hormigas Lujan de Cuyo Malbec Mendoza Argentina 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Malbec/Blend

GEOGRAPHY Not Europe

COUNTRY Argentina

LARGER REGION Cuyo

SMALLER REGION Mendoza

SUB REGION Luján De Cuyo

Rationale

Argentinean Malbec has fast become a modern-day benchmark wine that conveniently touches all that Americans love in their red wine: deep color, mouth volume and friendly tannins. This variety's name comes from its native home in France's southwest where the name often fits; Malbec loosely translates colloquially to 'bad mouth' and it can be, in its native home, a hard, sharp, tart, and often mean wine.

In Argentina, it finds its happy place with myriad styles based on where the wine is made and the grapes are picked. In Mendoza, those wines coming from the warmer (and lower) areas around Mendoza city in Lujan de Cuyo and Maipo are usually rounder, smoother, with darker red and black fruit, spice, often less floral notes, more supple "sweeter" tannins, balanced acidity, and ample mouth volume. The Uco Valley, Mendoza's uber-happening region, grows grapes that make wines with brighter/acidity, herbal notes, minerality, grittier tannins, and aromatic and blue florals (violet/lavender).

Founded in 1995 by two young Italians, winemaker Alberto Antonini of Antinori and entrepreneur Antonio Morescalchi, Altos Las Hormigas was one of the pioneering producers of Malbec in Mendoza and has strived to innovate ever since. In 2012, they took another significant step in their progression from boutique value winery to the terroir-driven, serious player in the world of Malbec that they are today by following the advice of terroir whisperer Pedro Parra, who holds a PhD from L'Institut Agro Montpellier. They decided to stop using new oak or small barriques entirely, instead opting for older, untoasted barrels and concrete tanks.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Medium

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry *Condition: Ripe, Custard / Yogurt*

BLUE FRUIT Blueberry • Boysenberry *Condition: Ripe, Custard / Yogurt*

BLACK FRUIT Black Raspberry • Black Cherry • Black Plum *Condition: Ripe, Custard / Yogurt*

FLORAL Lavender • Violet *Condition: Fresh*

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Cola Nut

HERBAL Tea Leaf / Bergamot • Basil • Oregano

OTHER SPICES Sarsaparilla • Licorice (Black) • Licorice (Red)

ORGANIC EARTH Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Almond / Marzipan • Chestnut