



Altos Las Hormigas

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Cada vino está elaborado con uva de distintas zonas de la región, buscando que el terroir hable por sí solo.

Each of their wines is made out of grapes from different areas of the region, letting every terroir speak for itself. In order for this to be possible, extensive research is done concerning the many soils of Mendoza, with minimum oenological intervention and an ageing process in which oak takes on an almost neutral role so that the wine truly highlights its place of origin.

ALH Malbec Appellation Gualtallary 2019 – TS



Province: Mendoza
Region: Uco Valley
Subregion: Gualtallary
Elevation: 1.400 msnm
Varietal: 100% Malbec
Vineyard size: 3.5 ha.
Vineyard age: 12 years old
Number of plants per hectare: 4.166 plants
Yields: 8.000 kg per ha.
Irrigation: drip irrigation
Soil composition: high amount of coarse elements, including gravel and coarse rocks covered with calcareous and fractured caliche, representing between 50-70% of the total volume of the soil, with a high percentage of free calcium carbonate in the profile, which gives the wine its fresh and mineral character.
Training method: cordon
Harvest date: 2019
Type of viticulture: conventional

Winemaking and ageing
Whole cluster: 30%
Yeasts: native
Fermentation container: concrete tanks
Fermentation temperature: 26°C
Length of fermentation: 20 days
Malolactic fermentation: yes
Size/material of the aging container: 3500 liters / French oak without toasting
Age of container if wood: 10 years old
Type of barrel and Cooperage: foudre
Time of aging in container: 20 months
Time of aging in bottle: 12 months

Analytical data
Alcohol: 13,5%
Ph: 3,77
Residual sugar: 2,00 g/l
Acidity: 5,62 g/l
Sulfites: 80ppm Total SO₂

Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta

Price: U\$S 46

ALH Malbec Appellation Paraje Altamira 2019 – TS



Province: Mendoza
Region: Uco Valley
Subregion: Paraje Altamira
Elevation: 1.200 msnm
Varietal: 100% Malbec
Vineyard size: 55 ha.
Vineyard age: 12 years old
Yields: 8.000 kg per ha.
Irrigation: drip irrigation
Soil composition: The soil matrix is silty-sandy with large stones and gravel covered with calcium carbonate, which occupy 85% of the soil, giving the wine elegance and minerality.
Training method: cordon
Harvest date: 2019
Type of viticulture: organic

Winemaking and ageing
Whole cluster: 30%
Yeasts: native
Fermentation container: concrete tanks
Fermentation temperature: 26°C
Length of fermentation: 15 days
Malolactic fermentation: yes
Size/material of the aging container: 3500 liters / French oak without toasting
Age of container if wood: 10 years old
Type of barrel and Cooperage: foudre
Time of aging in container: 18 months
Time of aging in bottle: 12 months

Analytical data
Alcohol: 13,5%
Ph: 3,75
Residual sugar: 1,8 g/l
Acidity: 5,8 g/l
Sulfites: 80ppm Total SO₂

Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta

Price: U\$S 46