

ALTOS LAS HORMIGAS

Luján de Cuyo
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Argentina

MENDOZA
Cuyo

OVERVIEW

Over 25 million Argentines (out of a population of 40 million) claim some measure of Italian heritage, so it shouldn't be surprising that a diverse consortium of Italian wine producers would convened to ply their craft in Argentina. In 1995 these Italian entrepreneurs were in the van of those who wanted to produce *négociant* & estate-grown Malbec, in an area which is still mostly dominated by the produce of co-operatives (which do quite a fine job of making it appear that their wines are from independent producers). Several years into the project, the principals began feel the pull to work with Bonarda (an increasingly popular variety native to Italy), spawning Colonia las Liebres.

Varieties: Bonarda, Malbec

Total Acreage: 111 acres

Average Production: 75,000 cases

VINEYARD/CELLAR PRACTICES

- 50% of the Malbec and 20% of the Bonarda used are estate-grown
- Grapes are destemmed and fermented at higher temps (90°F) to highlight fruit expression
- Wines are neither fined nor filtered



Estate vines at Altos las Hormigas

WINES

Altos las Hormigas Malbec Mendoza

The intensely colored flagship wine is typically driven by sappy blue fruit. It reaches beyond the mere easy-to-drink introductory Malbec, however, with an open-knit vanilla-cinnamon character on the back end...a judicious use of oak!

Colonia las Liebres Bonarda Mendoza

Made from grapes sourced in East Mendoza, a region that, if not ideal for Malbec, is perfect for this variety of Piedmontese origin. A lip-smacking, juicy wine in which purity of fruit is emphasized, it maintains a refined structure thanks to the addition of a small amount of press wine.

Altos las Hormigas Malbec Vineyard Selection Reserva Mendoza

Hand-harvested Malbec from prime parcels of 80+ year-old vines that is fermented with indigenous yeasts. Malolactic fermentation in barriques allows the wine to absorb the tannins gracefully for up to 18 months. It is a complex, classic expression of Argentine Malbec.

ACCOLADES

Colonia las Liebres Bonarda Medium ruby. Pure aromas of black cherry, licorice and mint. Juicy and bright, with pungent, well-integrated acidity framing the fairly intense black fruit flavors. Finishes with light tannins and good length. In texture and weight-and lack of oak influence-this reminded me of a cross between Dolcetto and Barbera. And not a bit rustic for Bonarda.

Stephen Tanzer, International Wine Cellar

Altos las Hormigas Malbec Bright ruby-red. Currant, flowers and spices on the nose. A pure, spicy midweight with good density of material but an enticing light touch and good cut. This easygoing malbec is always a very good value.

Stephen Tanzer, International Wine Cellar

Altos las Hormigas Malbec Vineyard Selection Reserva Full, bright ruby. Pungent aromas of blackberry, menthol, licorice, graphite and chocolatey oak. Creamier than the basic 2009, but with dark berry and spicy oak flavors nicely framed by brisk acidity. This, too, boasts lovely purity and wears its oak gracefully. The firm tannins dust the incisors on the persistent finish.

Stephen Tanzer, International Wine Cellar

Altos las Hormigas Malbec A textbook example of what good-value Malbec should offer: purity of fruit delivered in a pleasingly fresh style. A supremely easy drinking wine with brambly blackberries and spiced apple.

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