




***Altos Las Hormigas  
Home Delivery Form  
Exclusive for FCC Members***

Wine Photo	Item & tasting note	Price HK\$	Qty. (Bottle)	Total \$
	<p><b>White Wine - Altos Las Hormigas Blanco 2022 – Mendoza, Argentina</b></p> <p>Showing fruity notes of peach, pineapple and soft grapefruit aromas. It is very fresh on the palate, with balanced acidity, tension and structure that become the backbone of this wine. Its fruity and concentrated flavors make this wine ideal to enjoy as an aperitif.</p>	<p><b>\$90</b></p>		
	<p><b>Red Wine - Altos Las Hormigas Clasico Malbec 2020 – Mendoza, Argentina</b></p> <p>Very expressive on the nose, presenting notes of red fruits, plums, cherries and raspberries. It also has subtle aromas of orange rinds and "jarilla", a typical plant from Mendoza. A concentrated, juicy and very balanced wine, with a long and pleasant finish</p>	<p><b>\$100</b></p>		
	<p><b>Red Wine - Altos Las Hormigas Terroir Malbec 2018 – Mendoza, Argentina</b></p> <p>It shows an aromatic herb perfume along with impressive violet aromas. This is a juicy and intense wine, with notes of youthful plum and blueberry fruit. It has a great grip on the palate, with layered tannins and a balanced, long finish.</p>	<p><b>\$135</b></p>		



**Red Wine -  
Altos Las Hormigas Reserva Malbec 2019 –  
Mendoza, Argentina**

**\*James Suckling 93 points\***

Full of elegance and freshness. It has a bright ruby color with reddish hues. Aromas of black fruits, such as cassis and blueberry, are mixed together with mineral notes of graphite and chalk. It is balanced on the palate, with a fresh entry and intense fruity flavours. It has a long and persistent finish. Polished and compact.

**\$198**



**Red Wine -  
Altos Las Hormigas Appellation Gualtallary  
Malbec 2021– Mendoza, Argentina**

**\*Tim Atkin 95 points\***

The nose is herbaceous and shows fruity and saline notes, with very present aromas of graphite, as well as thyme, blueberries, plums and violets. The complexity on the nose is also appreciated on the mouth. This is a structured and vertical wine. It has a great grip on the palate and a long, fruity finish with mineral notes, typical of its place of origin.

**\$330**



**Red Wine -  
Altos Las Hormigas Appellation Altamira  
Malbec 2020 – Mendoza, Argentina**

Aromas of black fruits, cassis and plums, as well as herbal aromas, mainly jasmine and white roses. Subtle notes of chalk and orange peel begin to show as the wine opens in the glass. It is juicy fresh and vertical on the palate. It has great texture, notes of chalk and a long and velvety finish that leaves you with a watering mouth and a smile on your face!

**\$330**




**Sparkling Wine -  
Familia Bianchi Extra Brut NV  
(60% Chardonnay, 40% Pinot Noir)  
Mendoza, Argentina**

Exquisite and fresh nose of white peaches, minerality and toasted bread, bringing about the elegance provided by its Champenoise production method. In the palate, this sparkling wine is very pleasant and balanced, yet complex and with a good structure.

**\$95**

	<p><b>White Wine - Ungrafted Old Vines Muscat 2021 Itata, Chile</b></p> <p>Classic Muscat floral and zesty notes with a complex smoky mineral hint. The palate is dry and very well balanced by a crisp acidity, with intense citrus fruit notes and a rich texture, leading to a delicious and long finish.</p>	<p><b>\$130</b></p>		
	<p><b>White Wine - Ungrafted Gravel Soils Semillon Sauvignon Blanc 2022 Maipo, Chile</b></p> <p>Complex aromatics of lime, peach, green apples and beeswax lead to a dry palate with crisp acidity, this Semillon Sauvignon Blanc has medium body with a round and soft texture, intense fruit core and a lingering finish.</p>	<p><b>\$130</b></p>		
	<p><b>Red Wine - Ungrafted Old Vines Cinsault 2022 Itata, Chile</b></p> <p>Bright ruby red colour of moderate intensity. It has a perfumed character and fresh aromas of red and dark cherries with a violet note joined by a slightly spicy hint. The palate is fresh and intense with ripe red berries and a tantalizing finish!</p>	<p><b>\$130</b></p>		
	<p><b>Red Wine - Ungrafted Old Gravel Soils Carmenera 2022 Maipo, Chile</b></p> <p>Fresh aromas of ripe blueberries and violets, joined by spice and peppery notes. Intense dark berry fruit core perfectly integrated with a velvety, mouth coating texture and very soft and round fruit, complemented lovely freshness. It has a long finish and will benefit from cellaring for the next 10 years.</p>	<p><b>\$130</b></p>		

	<p><b>Red Wine - Ungrafted Old Gravel Soils Cabernet Sauvignon 2020 Maipo, Chile</b></p> <p>Fresh and ripe aromas of cassis, red currant and violets complemented by notes of tobacco leaf and graphite. The palate is medium bodied with an intense ripe fruit core with a long finish. A classic example of Maipo Cabernet Sauvignon made in a fresh and complex style that will develop for the next 10 years.</p>	<p><b>\$130</b></p>		
		<p><b>Total:</b></p>		

### How to order

Please submit your order to the Accounts Department.

- ❖ By phone – 2592-1515
- ❖ By fax – 2689-7567
- ❖ E-mail– [membersorder@fcchk.org](mailto:membersorder@fcchk.org)

### Payment method & delivery

- ❖ Special offer valid until **18 Oct 2023**.
- ❖ The total bill will be charged to the member's account. Do not need to pay cash to delivery man.
- ❖ Minimum order amount is **\$1500** (Free delivery to Hong Kong, Kowloon and New Territories only). Delivery will be made within **7** working days from receipt of order. (Excluding outlying islands).
- ❖ Order below minimum amount would be required to pick up at **FCCHK Main Lounge** and subject to supplier delivery schedule.
- ❖ Please contact Accounts Department if you do not receive confirmation within 2 days.
- ❖ For delivery enquiries, please contact [j.yates@continentalwines.com.hk](mailto:j.yates@continentalwines.com.hk) for assistance.
- ❖ The total amount for this Wine Home Delivery will **NOT** be taken into consideration as F&B Minimum Spending charged quarterly.

PERSONAL DETAILS	
Name:	Mobile Phone No.:
FCC membership No.:	Fax No. :
Signature :	E-mail :
DELIVERY DETAILS	
Delivery Date:	Delivery Time:
Delivery Address:	