

**2004 VIGNA LAS HORMIGAS MALBEC RESERVA,  
ALTOS LAS HORMIGAS**

- Grape variety:** 100 % Malbec
- The estate:** The estate was created by Alberto Antonini and Antonio Morescalchi following their first trip to Argentina in 1995.
- Vineyards:** Grapes are sourced from three small vineyards, of about 80 years of age. Vineyards are located in Vistalba, Perdriel and La Consulta.
- Climate:** Semi-desert climate with hot days and very cool nights
- Vinification:** The destemmed and softly pressed grapes are vinified in small stainless steel vats at 30° Celsius with wild yeasts. During the 30-day fermentation-maceration process the must is pumped over and racked and returned for optimal extraction.
- Ageing:** Wine is aged in small French oak barrels for 12 months, where it undergoes malolactic fermentation. 0% of the barrels are new.
- Tasting Notes:** A wine of intense colour and complex bouquet, with great balance, violet, lavender, red berries, chocolate and mineral notes. Fine grains tannins long and vibrant finish.
- Alcohol:** 14.50%
- Winemakers:** Alberto Antonini, Attilio Pagli