

# 2004 Malbec Altos las Hormigas

## **Malbec 2004**

It is our main production, deriving from grapes harvested at the end of March, 60% from our vineyards, 40% from grapes bought from contracted partners vigneron from the Consulta sub-zone (Valle de Uco) of the Mendoza appellation.

## **Our Vineyard**

The property is situated in the township of Lujan de Cuyo, on a gentle slope at about 800 metres above sea level, facing the Andes range in the East, protected westward by a minor geological fold.

The estate's extension is 216 hectares, 40 of which planted.

The only varietal planted is a Malbec clone obtained from careful "selection massale".

The vineyards have a density of over 4,000 plants per hectare, and were planted between 1996 and 1999, free of rootstock and raised with the guyot method.

## **Vinification**

The destemmed and softly pressed grapes are vinified in stainless steel vats at 30° Celsius. During the 15 day fermentation-maceration process the must is pumped over and punched down for optimal extraction. Part of the wine then stays in steel and part goes into small oak for a period of nine months. The wine is then bottled without any form of stabilization or filtration, in order not to alter its quality, and is sold after three months of bottle age.

Yearly production is about 280,000 bottles.

## **Style**

We try, both working in the vineyards and choosing our suppliers, to achieve a balance of ripeness, structure and freshness, that is probably more typically European than New World. We naturally see wine as a food companion and we are not satisfied just by flavours but we look for structure and elegance as well.

## **Vintage 2004**

Harvest 2004 has given great malbecs.

A long, stable ripening season, with cool nights, has created an enchanting balance of freshness and ripeness. Fully satisfying body with lengthy, elegant tannins.

Perfect sanity at harvest.

**Tasting Notes:**

Malbec is fruit driven but its nose integrates layers of violet, lavender, red berries, liquorice and chocolate . Notable structure, full body.

**Winemakers**

Alberto Antonini and Attilio Pagli.

Alcohol 14.8%

Sugar total 2,4 g/l

Total Acidity 5,25 g/l

Volatile Acidity 0,45 g/l

PH 3,65