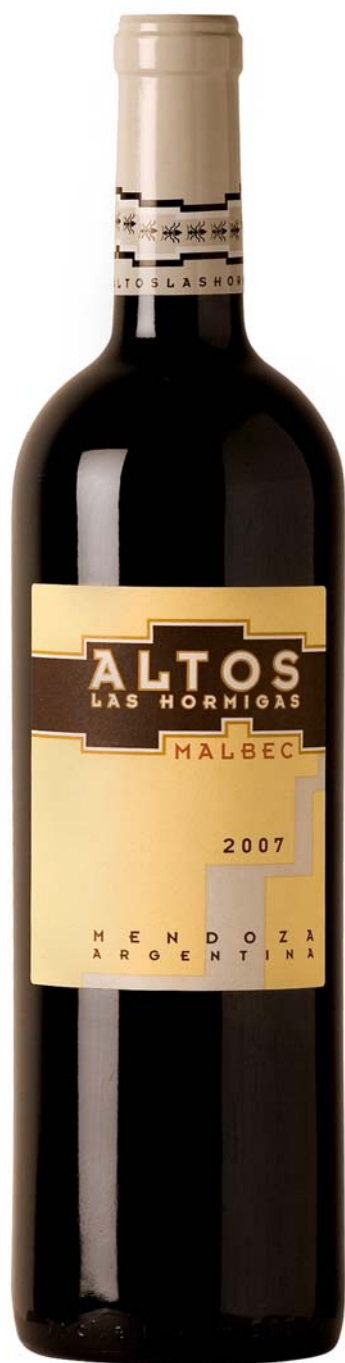


ALTOS LAS HORMIGAS MALBEC 2007



THE ESTATE

Founded in 1995, owned by eclectic group of Italian wine professionals. Focused on production of Malbec and Bonarda.

VINEYARDS

100 % Malbec grapes harvested in March and early April. 25% from Medrano vineyards, 60% from grapes from the Consulta, Vista Flores and Eugenio Bustos, in Valle de Uco area. The remaining grapes from Perdriel and Vistalba, districts in Luján de Cuyo. Yield: 8 ton/ha – 19 HL/Acre.

VINTAGE

2007 Vintage was defined by a fresh and slightly humid climate, compared with Mendoza standards, therefore its characters are in a way more close to those produced by a Continental climate. Such season has slowed sugar ripening to the advantage of Fenols, which have evolved to their full expression.

WINEMAKING

Grapes from different vineyards are vinified separately before the final blend. The destemmed and softly pressed grapes are vinified in stainless steel vats at 28° Celsius. During the 15 day fermentation-maceration process the must is pumped over and punched down for optimal extraction. Free run juice only. It is sold after three months of bottle age. Aging vessel: French and American oak insertstaves into 30.000 lt stainless tank during 3 months, only 2 year of use for insertstaves.

TASTING NOTES

Violet vivid colour, truly varietal nose, with notes of cherry and blackberry, that come out clear and intense. Its true character lies in the palate impression, where structure, freshness and persistence combine giving a very pleasant harmony.

VINTAGE INFORMATION

Vintage: 2007
Variety: 100% Malbec
Region: Mendoza – Argentina
Winemakers: Alberto Antonini – Attilio Pagli
Closure: Synthetic Cork
Bottle Capacity: 750 ML
Alcohol: 14.40 %
Total Acidity: 5.25 g/l
PH: 3.65
Residual Sugar: 2.30 g/l



ALTOS
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