



ALTOS

LAS HORMIGAS

ALTOS LAS HORMIGAS MALBEC 2008

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 HU/Acre.

VINTAGE

Severely cold winter, cool and dry spring. Sustained (for Mendoza standards) rains in February. A dry and sunny March with good humidity in the underground soil layers, gave malbecs an extraordinary fruit character, and beautiful bright colours, the long hanging time helped the tannins to develop a fine grain structure.

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

Deep purple red colour, with bright hues. Nose of crushed cherries, raspberries, and dried violet petals, hints of nutmeg. Powerful mouth feel, ample and structured, sustained, long finish.

VINTAGE INFORMATION

Vintage: 2008
Variety: 100% Malbec
Region: Mendoza – Argentina
Winemakers: Alberto Antonini – Attilio Pagli
Closure: DIAM Closure
Bottle Capacity: 750 Ml
Alcohol: 14.0 %
Total Acidity: 5.08 g/l
PH: 3.8
Residual Sugar: 2.37 g/l

