



# ALTOS

## LAS HORMIGAS

## ALTOS LAS HORMIGAS MALBEC 2009

### 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. 60% from grapes from Valle de Uco, subregions of La Consulta, Vista Flores and Eugenio Bustos, 25% from Medrano vineyards, The remaining grapes are from Perdriel and Vistalba, districts in Luján de Cuyo. Yield: 8 ton/ha – 19 HU/Acre.

### VINTAGE

Mild winter, very dry spring with temperatures in season average. Very hot and dry summer, which gave a power character to the vintage. Irrigation management was crucial to extend ripening process, and have fully matured fenols.

### 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

Nose of crushed red berries and black fruit, hints of violet and dried fennel, balanced, mouth feel, with smooth entrance, firm mid palate, and long, vibrant finish. Overall clean and focused profile.

### VINTAGE INFORMATION

Vintage: 2009  
Variety: 100% Malbec  
Region: Mendoza – Argentina  
Winemakers: Alberto Antonini – Attilio Pagli  
Closure: DIAM cork  
Bottle Capacity: 750 Ml  
Alcohol: 14.3 %  
Total Acidity: 5.32 g/l  
PH: 3.7  
Residual Sugar: 3.08 g/l

