

ALTOS LAS HORMIGAS MALBEC 2006

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.

VINTAGE

Harvest 2006 will be remembered as a classical vintage. Dry and balanced weather conditions throughout the season, allowed slow and sumptuous ripening, harvest time was chosen without weather imposed constrictions.

PRODUCTION

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. The wine is bottled without any form of stabilization or filtration, in order not to alter its quality. It is sold after three months of bottle age.

Aging vessel: american oak insertstaves into 30.000 lt stainless tank during 3 months, only 2 year of use for insertstaves.

1,100,000 bottles produced.

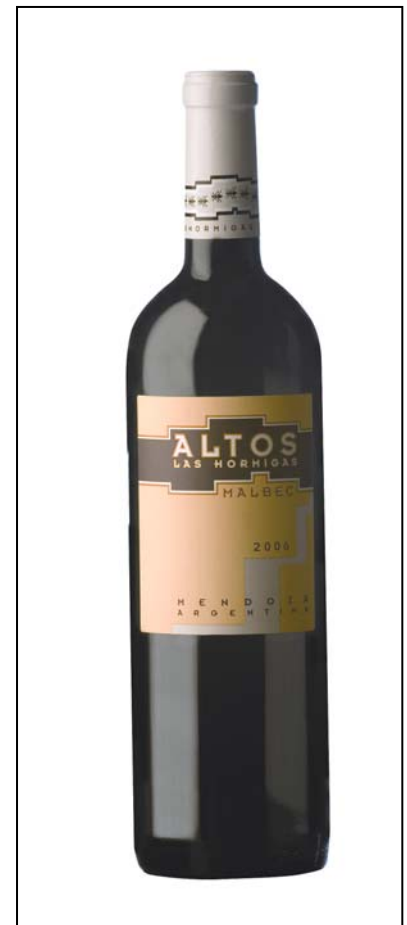
TASTING NOTES

Very intense, fruit driven and its nose integrate layers of violet, lavender, red berries, liquorice and chocolate. Ample structure and full body.

SUGGESTED PAIRINGS

Argentine Asado, grilled beef, Carbonara sauce pasta, spicy beef based dishes, soft paste aged cheeses.

PRESS OR AWARDS



VINTAGE INFORMATION

Vintage	2006
Grapes	100 % Malbec
Region	Mendoza - Argentina
Winemakers	Alberto Antonini - Attilio Pagli
Closure	Synthetic cork
Bottle Capacity	750 ML
Alcohol	14.60 %
Total Acidity	5.11 g/L
pH	3.7
Residual sugar	2.50 g/L