

ALTOS LAS HORMIGAS MALBEC RESERVA 2005

THE ESTATE

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

VINEYARDS

Grapes are picked from nearly 100 years old vineyards, located in La Consulta - Vista Flores (Uco Valley), and Vistalba – Perdriel – Las Compuertas (Luján de Cuyo).

VINTAGE

Harvest 2005 has provided great Malbec. A long, stable ripening season, with cool nights and perfect sanity at harvesting have created an enchanting balance of freshness and ripeness.

PRODUCTION

Grapes are selected along a conveyor belt. After that, they are ground in a gentle, delicate roller, and are fermented in small stainless steel tanks with native yeasts for about 30 days at 32 Celsius degree. Maceration is soft and long to favor extraction. Two dallestages are made at the onset and rate to fermentation and three pumping over are carried out every day to achieve concentration and color.

When the fermentation is over, the cap is separated from juice. The new wine is put in one and two year old oak French barrels for 12 months. Malolactic fermentation takes place there.

TASTING NOTES

Smell intense reminds of mature impenetrable red fruits. Dark red color. High structure and body. Plum jam and blackcurrant notes. Nostalgia of tobacco, chocolate and coffee. Mineral feeling. Well balanced and harmonic wine. It has sweet, mature and refined tannins. Long and vibrant.

PRESS OR AWARDS

Wine Spectator Advance – Smart Buy – 92 points.



VINTAGE INFORMATION

Vintage	2005
Grapes	100 % Malbec
Region	Mendoza - Argentina
Winemakers	Alberto Antonini – Attilio Pagli
Closure	Natural cork
Bottle Capacity	750 ML
Alcohol	14.30 %
Total Acidity	5.25 g/L
pH	3.6
Residual sugar	2.13 g/L