

ALTOS LAS HORMIGAS, MALBEC ALTOS LAS HORMIGAS, 2005

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 Estate vineyards, in south east Lujan de Cujo, 40% from grapes from La Consulta, in Valle de Uco area.

VINTAGE

Harvest 2005 has given malbecs of great expressiveness. A long, stable ripening season, with cool nights, has created an enchanting balance of freshness and ripeness. Fully satisfying body with lengthy, elegant tannins. Perfect sanity at harvest.

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, and 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.

60.000 cases produced.

TASTING NOTES

Malbec is fruit driven but its nose integrates layers of violet, lavender, red berries, liquorice and chocolate . Notable structure, full body.

SUGGESTED PAIRINGS

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

PRESS OR AWARDS

86 Points, Wine Spectator, May 2006.



VINTAGE INFORMATION

Vintage	2005
Grapes	100 % Malbec
Region	Mendoza - Argenti
Winemakers	Alberto Antonini - Attilio Pagli
Closure	Synthetic cork
Bottle size	750 ML
Alcohol	14.80 %
Total Acidity	5.25 g/L
PH	3.65
Residual sugar	2.40 g/L