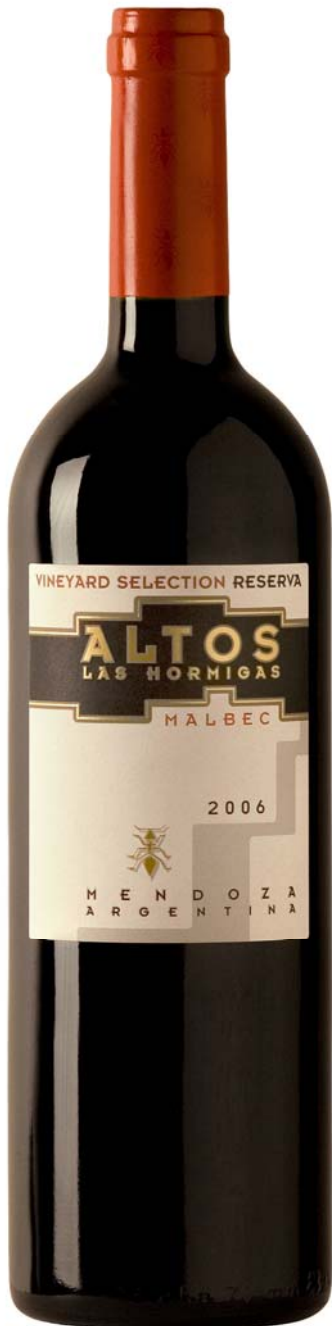


VINEYARD SELECTION RESERVA

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

The grapes are hand picked in high density vineyards located in La Consulta - Vista Flores in the Uco Valley, and Vistalba – Perdriel – Las Compuertas in Luján de Cuyo. Yield: 7 ton/ha – 14,5 HU/Acre.

VINTAGE

In this Historical Vintage for Mendoza Malbec, this wine elevates its standard to a higher bid.

WINEMAKING

The hand picked grapes go through a double sorting table and are gently crushed before going into small, short and wide stainless steel tanks to begin the fermentation which is done by native yeasts; the cap management is conducted with punching downs and rack and returns to maximize the extractions of colour and flavour from the skins always in a soft way to avoid any overdoing. The time between crushing and pressing is approximately 30 days of which about 10 are of primary fermentation and 20 of extended maceration, during the whole time the temperature is kept around 28-30 Celsius degrees to gain depth and volume in the mouth. Right after pressing the wine goes straight into barrels (only tight grain French oak) and does the malolactic and the whole ageing which last 20 months; by doing this we achieve a perfect marriage between oak and wine as the wine itself at this stage is still rich in polysaccharines and lees that combine with the oak tannins. The wine is then bottled unfined.

TASTING NOTES

The colour is very intense, but at a time shiny and vivid. Nose of captivating complexity, with bold and layered fruit notes such as marasca cherry and plum, and hints of the most different spices. Creamy and round entry, with uplifted persistent finish. As it is friendly right now, the wine expresses a wealth of aging and development potential.

VINTAGE INFORMATION

Vintage: 2006
Variety: 100% Malbec
Region: Mendoza – Argentina
Winemakers: Alberto Antonini – Attilio Pagli
Closure: Natural Cork
Bottle Capacity: 750 ML
Alcohol: 14.60 %
Total Acidity: 5.80 g/l
PH: 3.60
Residual Sugar: 2.45 g/l



ALTOS
LAS HORMIGAS