



# ALTOS

LAS HORMIGAS

## VINEYARD SELECTION RESERVA ALTOS LAS HORMIGAS MALBEC 2007

### 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 and Vista Flores in the Uco Valley; and Vistalba, Perdriel and Las Compuertas in Luján de Cuyo. Yield: 7 ton/ha – 14,5 HU/Acre.

### VINTAGE

Mild winter, dry and cool spring, moist month of March. Harvest was delayed, and carried out in a very cool and dry environment, leading to wines with bright and openly expressive fruit.

### 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 16 months; by doing this we achieve a perfect integration 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

Impenetrable black colour, bright purple rim. Ethereal nose of great complexity, with notes of red and black fruit, bergamot, lavender, flint, and smoked cedar wood. Silky mouth, with huge structure, sustained mid palate and almost endless finish.

### VINTAGE INFORMATION

Vintage: 2007  
Variety: 100% Malbec  
Region: Mendoza – Argentina  
Winemakers: Alberto Antonini – Attilio Pagli  
Closure: Natural Closure  
Bottle Capacity: 750 Ml  
Alcohol: 14.4 %  
Total Acidity: 5.88 g/l  
PH: 3.4  
Residual Sugar: 2.81 g/l

