



ALTOS LAS HORMIGAS MALBEC RESERVE 2011 Uco Valley, Mendoza

TASTING NOTES

This luminous carmine Malbec opens with a profuse bouquet of black fruits and subtle spices. After some time in the glass, lush black cherry, blackberry leaf scents lead to floral aromas and meet cinnamon or nutty flavors in a sophisticated balance. Ample and velvety, its vertical mouth-feel is supported by a backbone of well-integrated natural acidity. Its chalky yet plush tannins display the signature of Uco Valley's limestone terraces, and grant it a remarkable persistence. This Malbec stands out for its lavish volume and recognizable expression.

VINTAGE 2011

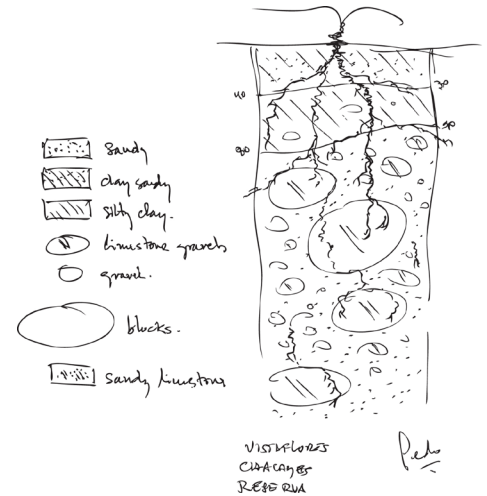
Winter was mild and dry with low relative humidity. Precipitation in the Andes was one of the lowest in the last 25 years. The weather remained dry and warm throughout December. January was cool and brought brief, heavy rains, though the rest of the summer was dry and not too warm, producing optimal sugar ripeness in the fruit. Health of the grapes was exceptional, giving rise to very good wines and very good concentration.

WINEMAKING

Grapes from different plots are vinified separately before the final blend. The destemmed and softly pressed grapes go into small stainless steel tanks for 2 days at 10°C, for cold maceration. Alcoholic fermentation then begins using native yeasts whilst cap management is conducted with rack-and-returns. The time between crushing and pressing is approximately 20 days. Immediately after malolactic fermentation the wine moves to tight grain, ageing in French oak barrels (20% new) for 24 months.

TERROIR & SOIL STRUCTURE

Malbec is hand-picked from high density vineyards located in Vista Flores/Chacayes within the Uco Valley, in vineyards located on the first alluvial terrace of the Arroyo Grande creek, as well as in Altamira, on Tunuyan rivers' calcareous deposits. Soils are selected for their high content of active limestone which contributes structure, texture and a long, impressive finish. Yield: 6.3 ton/ha – 12 Hl/Acre.



TECHNICAL NOTES

Alcohol: 14.9% | Total Acidity: 5.2 g/l PH: 3.9 | Residual Sugar: 2.15 g/l
Closure: Natural Cork | Bottle Capacity: 750 ml
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

