



ALTOS LAS HORMIGAS MALBEC TERROIR 2011

Uco Valley, Mendoza

TASTING NOTES

This profuse red, violet hued wine is meant to reflect the expression of Malbec under the cooler climate of Uco Valley. Its bouquet opens with cheerful red berries such as red currant or bing cherry, which you find again on the palate, combined with a hint of fennel and subtle smoky notes. With friendly, supple tannins and a balanced structure between crisp and plentiful fruit, it is for us an example of juiciness. Dainty spices on the finish make it pleasing to drink alone or a perfect pair for a casual meal. Open half an hour before pouring.

VINTAGE 2011

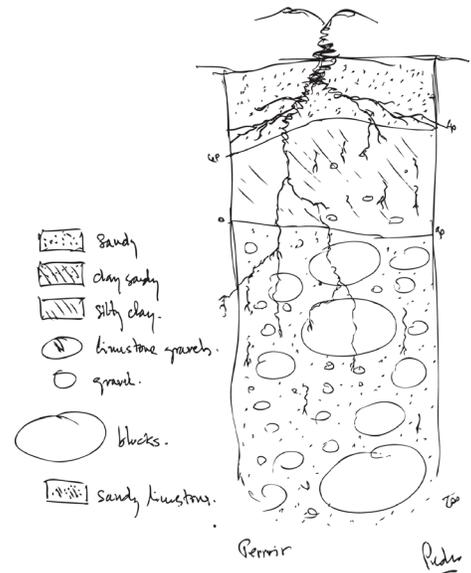
Winter was mild and dry with low relative humidity. Precipitation in the Andes was one of the lowest in the last 25 years. The weather remained dry and warm throughout December. January was cool and brought brief, heavy rains, though the rest of the summer was dry and not too warm, producing optimal 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 vineyards are vinified separately before the final blend. The grapes are selected from a double selection table and are gently pressed before the cold maceration process begins in small stainless steel tanks for 5 days at 10°C. The alcoholic fermentation begins with indigenous yeasts at 28-30°C for 12 days, preferring a long maceration. Three rack-and-returns take place during this time, together with three pump-overs each day, for the best extraction. One third of this Malbec is aged in third use oak barrels for 12 months and two thirds is unoaked and is aged in cement *piletas*.

TERROIR & SOIL STRUCTURE

100% Uco Valley. Grapes are harvested by hand from a blend of high density vineyards located in the sub region of Vista Flores as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones, but with limited active limestone presence. Yield: 9 ton/ha.



TECHNICAL NOTES

Alcohol: 14.8% | Total Acidity: 5.2 g/l
 PH: 3.86 | Residual Sugar: 2.50 g/l
 Closure: DIAM Cork | Capacity: 750mL
 Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo