



ALTOS LAS HORMIGAS MALBEC CLÁSICO 2012 Mendoza



TASTING NOTES

Bright and luminous ruby red hues in the glass lead to delicate aromas of red fruit, fresh strawberries and plum, and a touch of exotic spice on the nose. The palate is fully of juicy, elegant fruit, silky tannins and a balanced structure. The result is an honest, persistent Malbec with a lingering finish.

VINTAGE 2012

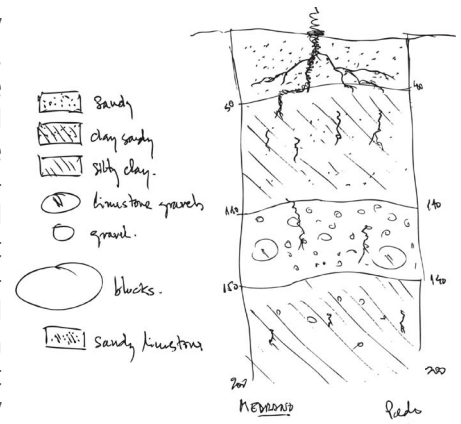
Winter was mild, with little precipitation, which allowed us to increase soil fertility in our Estate vineyard through the addition of compost. In early Spring low temperatures threatened frost damage, which we avoided, but did result in lower yields. In mid November an intense zonda wind affected fruit set, especially in clusters of Bonarda, which also contributed to lower yields. Springtime rainfall was up by 15%, promoting optimum growth of the canopy. Summer had very high temperatures which can result in a rapid loss of natural acidity. This meant harvesting 10 days earlier to achieve the proper phenolic ripeness. Overall, proper management the 2012 harvest generated very clean and balanced fruit, with nice volume, complexity and elegance, but with significantly lower yields.

WINEMAKING

Grapes from different vineyards are vinified separately before the final blend. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express each of the selected vineyard. Fermentation takes place in stainless steel tanks between 24-28 C for 10 days. Each tank is tasted three times a day to determine what is needed. The must is pumped over up to three times a day for extraction, with two rack-and-returns. The wine is then aged for 10 months in concrete *piletas*.

TERROIR & SOIL STRUCTURE

A blend of 100% Malbec grapes harvested by hand from vineyards in Medrano, Barrancas, and Lunlunta- 50% Estate grapes. We choose deep, fresh soils, to delay ripening, and avoid hydric stress. These are sandy loams where the clay component provides mineral nutrients and water retention, while the sand component prevents the silt and clay part from compacting excessively, and guarantees water drainage. In this climate we avoid soils with abundant superficial gravel, which increases the warming effect, and might shorten the ripening season- which we rely on to give our Malbec its intensity and flavor.



TECHNICAL NOTES

Alcohol: 13.9% | Total Acidity: 4.8 g/l | PH: 3.9 | Residual Sugar: 1.8 g/l
Closure: DIAM Cork | Bottle Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo
Vineyard Manager: Mauricio Gonzalez