



ALTOS LAS HORMIGAS MALBEC APPELLATION ALTAMIRA 2012

Altamira, Uco Valley, Mendoza

TASTING NOTES

This opaque ruby wine with hints of blue and purple, has an enticing nose of freshly picked cherries, red currant, and raspberry accompanied by cocoa powder, nutmeg and olives. The palate explodes with crisp red fruits with a touch of violets and underbrush. Minerality completes this complex, well-structured wine with a long, beautiful finish. This wine will age 10+ years.

VINTAGE 2012

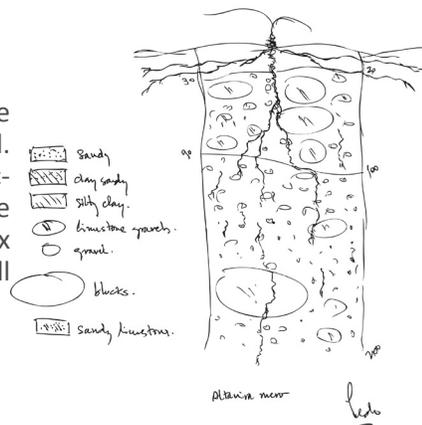
Winter was mild and dry with low relative precipitation and humidity. Zonda winds and the first hail storm in November lowered yields in many areas. Springtime rains increased 15% from previous years giving optimal canopy growth. High temperatures and heavy rains in Summer meant harvesting 10 days earlier to ensure proper ripening. Health of the grapes was exceptional and clean, giving rise to great wines with very good concentration.

WINEMAKING

The grapes go through a double selection process and are released by gravity into small stainless steel tanks for pre-fermentation maceration at 5°C for 7 days. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain careful, gentle handling, pumping is not used; the cap is rotated by manual pigeage throughout the fermentation, and once this is completed, post-fermentation maceration begins for 4 days. The wine was matured in 3,500 ltr untoasted Foudres for 18 months, and 12 months in the bottle. There was a coarse filtration prior to bottling, to ensure no interference with the quality of the wine.

TERROIR & SOIL STRUCTURE

100% of this Malbec stems from the alluvial terrace of Altamira, lying at 1,200 meters above sea level. There, limestones covered pebbles and gravels occupy 85% of the soil volume, granting to the wine elegance and minerality. 3% of clay in the fine matrix allow Malbec to express fresh red fruit flavors, as well as a delicate and elegant roundness on the palate.



TECHNICAL NOTES

Alcohol: 14.9% | Total Acidity: 5.55 g/l pH: 3.4 |
Residual Sugar: <1.8 g/l | Closure: Natural Cork |
Bottle Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

