



ALTOS LAS HORMIGAS MALBEC APPELLATION VISTA FLORES 2012

Vista Flores, Uco Valley, Mendoza

TASTING NOTES

Dark ruby in color, the first thing you notice from this wine is the aromatic nose. Complex with red current, black cherry, pomogranite, licorice, and mint with just a hint of leather. The palate is full and round with red and blue fruit, and touch of dark chocolate. Well-balanced with a fresh, smooth, lengthy finish.

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 Vista Flores, lying at 1,150 meters above sea level. There, limestones covered pebbles and gravels occupy 80% of the soil volume, granting to the wine elegance and minerality. 5% of clay in the fine matrix allow Malbec to express luscious fruit flavors, as well as a characteristic potency on the palate. A distinct potential which we aim to convey through this wine.

Yield: 5.5 To/Ha.

TECHNICAL NOTES

Alcohol: 14.9% | Total Acidity: 5.55 g/l pH: 3.8 | Residual Sugar: <1.8 g/l

Closure: Natural Cork | Bottle Capacity: 750ml

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

