



ALTOS LAS HORMIGAS MALBEC TERROIR 2012 Uco Valley, Mendoza

TASTING NOTES

A deep ruby Malbec offering a nose of plum, boysenberry and cherry, with hints of dried herbs and mint. The palate is round and smooth with added raspberry, nut and chocolate nuances. Balanced acid and tannin with a fresh finish make this wine ready to enjoy now.

VINTAGE 2012

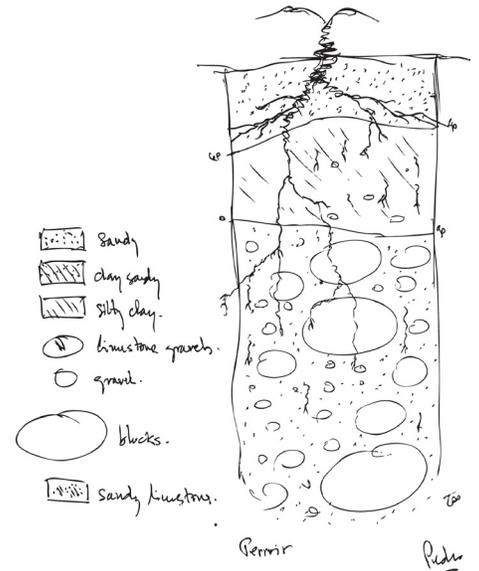
Winter was mild and dry with low relative precipitation and humidity. Zonda winds and the first hail storm in November lowered yields in many areas. Springtime rains increased 15% from previous years giving optimal canopy growth. High temperatures and heavy rains in Summer meant harvesting 10 days earlier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

WINEMAKING

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: 14.3% | Total Acidity: 5.1 g/l

PH: 3.8 | Residual Sugar: <1.8 g/l

Closure: DIAM Cork | Capacity: 750mL

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo