



ALTOS LAS HORMIGAS MALBEC APPELLATION ALTAMIRA 2013

Altamira, Uco Valley, Mendoza

TASTING NOTES

Elegant is the best way to describe this wine. Like a ballet dancer, full of strength and muscle – but linear, graceful and delicate. Deep ruby with hints of purple, with a captivating nose of freshly picked fruit, crisp plums, and fields of wild flowers. This Malbec dances on your palate, with round, silky, elegant tannins. The finish is long and complex, drawing you in for the next sip.

VINTAGE 2013

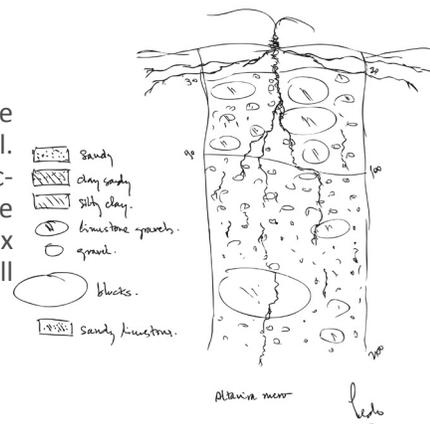
The lack of spring rains and the absence of extensive frosts allowed a very good blooming of the vines, while hail damages – a constant threat for high altitude vineyards – were negligible. The growing season has been uneven, starting with high temperatures and becoming cooler later on. The heat came back before the beginning of the harvest, but then a cold wave hit Mendoza at the middle of March, resulting in a slow maturation. Therefore grapes were showing admirable level of acidity, lower alcohol content and fine tannins.

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: 14.5% | Total Acidity: 4.9 g/l pH: 3.8 |

Residual Sugar: <1.8 g/l | Closure: Natural Cork |

Bottle Capacity: 750mL

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

