



ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2013

Gualtallary, Uco Valley, Mendoza

TASTING NOTES

This is a WOW wine that tantalizes the senses. A luminous, deep ruby Malbec with specks of blue and purple, the nose will pour out of your glass with notes of olives, dark fruit, black pepper, nutmeg and thyme. The palate confirms the nose, but give way to a layer of bright red fruit. The backbone of this wine is strong, with well-integrated acid and tannin structure. There seems to be no end to this wine's finish. It is long with fresh, chalky tannins. Amazing aging potential.

VINTAGE 2013

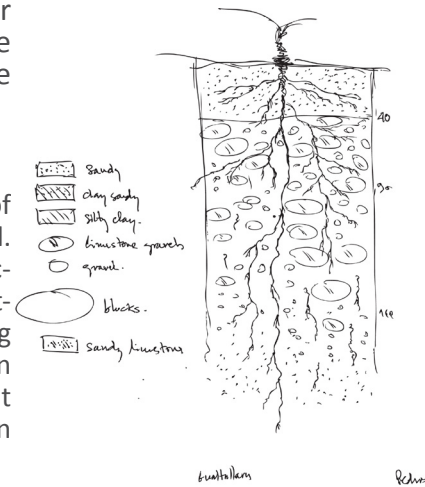
The lack of spring rains and the absence of extensive frosts allowed a very good blooming of the vines, while hail damages – a constant threat for high-altitude vineyards – were negligible. The growing season has been uneven, starting with high temperatures and becoming cooler later on. The heat came 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 loamy soils of Gualtallary, lying at 1,300 meters above sea level. There, limestones covered pebbles and gravels occupy 50-60% of the soil volume, with a high percentage of free calcium carbonate in the profile granting to the wine a chalky, fresh minerality. 3% of clay in the fine matrix allow Malbec to express fresh fruit flavors, for a strong but well-integrated roundness on the palate.



TECHNICAL NOTES

Alcohol: 14.5% | Total Acidity: 5.1 g/l | pH: 3.7 | Residual Sugar: <1.8 g/l | Closure: Natural Cork | Bottle Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

