



ALTOS LAS HORMIGAS MALBEC APPELLATION VISTA FLORES 2013

Vista Flores, Uco Valley, Mendoza

TASTING NOTES

A complex and perfect expression of Malbec. This wine is inky in color, nearly black. The bouquet fills your nose with red, black and blue fruit, lavender, roasted meat and forest vegetation. The round, full mouthfeel adds layers of fruit and minerality. A big, but not fat wine, the acid and tannins are perfectly balanced and structured. There is quite a bit of minerality on the long finish, while remaining juicy and not overly dry.

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 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: 14.5% | Total Acidity: 5.0 g/l | pH: 3.79 | Residual Sugar: <1.8 g/l

Closure: Natural Cork | Bottle Capacity: 750mL

Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

