



## ALTOS LAS HORMIGAS MALBEC RESERVE 2013 Uco Valley, Mendoza

### TASTING NOTES

An opaque purple wine with highlights of bright ruby. The nose is filled with plum, raspberries, chocolate and a touch of leather. This wine offers a strong, well-structured palate. Intense red and blue fruit encompass your mouth drawing to a long, mineral and elegant finish. Pure expression of the small calcareous areas of Vista Flores, Gualtallary and Altamira.

### VINTAGE 2013

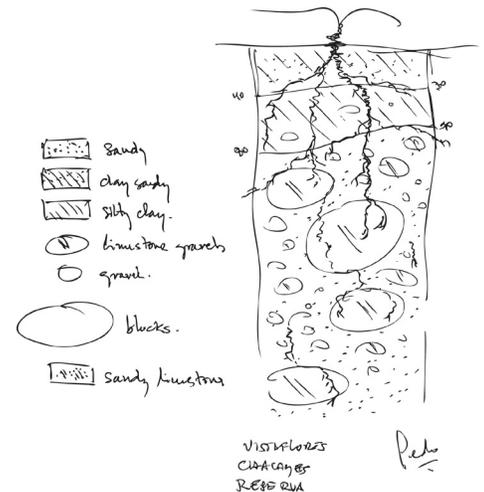
The lack of spring rains and the absence of extensive frosts allowed a very good blooming of the vines, while hail damages – a constant threat for high altitude vineyards – were negligible. The growing season has been uneven, starting with high temperatures and becoming cooler later on. The heat came 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

Grapes were harvested by hand with delicate and conscious bunch selection. The destemmed berries were loaded by gravity to allow a gentle breaking of skins. During fermentation, pigeage and a very gentle treatment were used on the cap to avoid over extraction. The juice fermented using native yeast, with no corrections of tartaric acid. The wine was matured in 3,500 ltr untoasted Foudres for 18 months, and six 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

Malbec is hand-picked from 100% calcareous soil of Uco Valley, limestones over alluvial deposits of the Tunuyan River in Altamira, the alluvial terrace of Arroyo Grande in Vista Flores, and the alluvial with calcareous highlands of Gualtallary. The terraces contain medium pebbles with occasional boulders covering calcium carbonate paste of around 7-10% active lime which contributes structure, texture and a long, impressive finish.



### TECHNICAL NOTES

Alcohol: 14.6% | Total Acidity: 4.87 g/l PH: 3.72 | Residual Sugar: <1.8 g/l  
Closure: Natural Cork | Bottle Capacity: 750 ml  
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo