



## ALTOS LAS HORMIGAS MALBEC TERROIR 2013

Uco Valley, Mendoza

### TASTING NOTES

This vivid ruby Malbec has a beautiful bouquet of Bing cherry, fresh cranberries, herbal tea and Andean mountain grass. Crisp and round on the palate, the wine adds violet and mint nuances to the bright red fruit. The finish is fresh and long, maintaining a wonderful balance of acid and tannin structure. Drinking well now.

### VINTAGE 2013

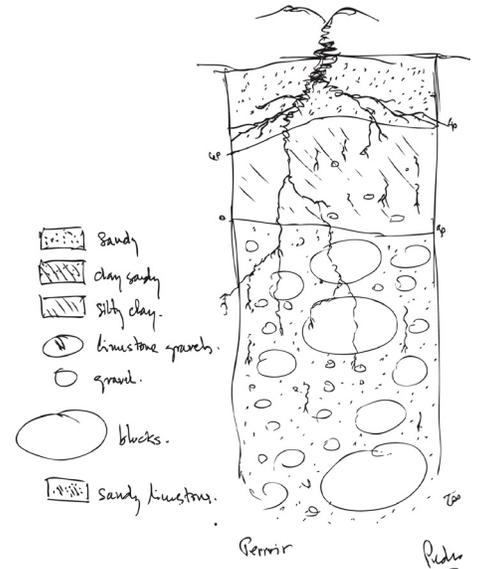
The lack of spring rains and the absence of extensive frosts allowed a very good blooming of the vines, while hail damages – a constant threat for high altitude vineyards – were negligible. The growing season has been uneven, starting with high temperatures and becoming cooler later on. The heat came 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 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. 50% of this Malbec is aged in cement *piletas* for 12 months, 25% in stainless steel vats, and 25% is aged in untoasted large oak foudres.

### 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: 4.8 g/l  
 PH: 3.79 | Residual Sugar: <1.8 g/l  
 Closure: DIAM Cork | Capacity: 750mL  
 Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo