



ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2014

Gualtallary, Uco Valley, Mendoza

TASTING NOTES

Fresh red fruit notes, cranberries and wild strawberries are followed by layers of spice, Andean underbrush and herbs. On the palate the sensations broaden, with intensely concentrated fruit moving through the mid-palate on to the finish with crescendo-like effect. The limestone tannins and calcareous soils build a firm but balanced structure in the mouth. A firm, complex wine, showing clear limestone-derived minerality and a long-lasting finish.

HARVEST 2014

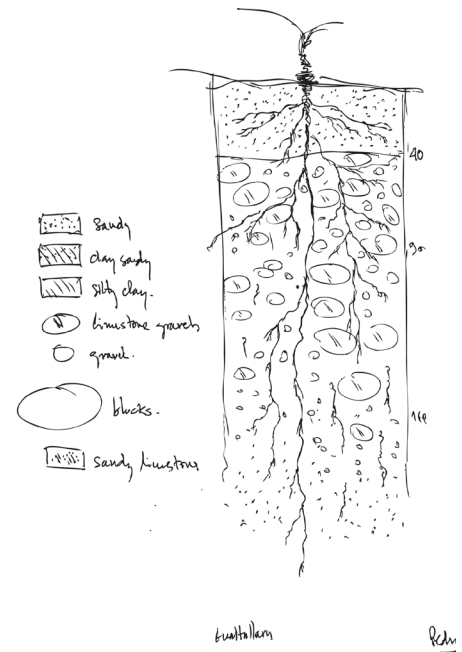
The season began with severe frosts that lowered yields by 30%. November brought a few dry Zonda winds that challenged the flowering stage and lowered yields even more. December and January brought heatwaves and late Summer rains and lowered temperatures moved into the region just before harvest. In three weeks the region received levels equivalent to two years worth of rain; therefore grapes harvested prior to mildew or rot setting in 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 concrete containers. 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. 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. The soil presents 3% of clay in the fine matrix with limestone covered pebbles and gravels that 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.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: Natural cork
Bottle Capacity: 750mL | Alcohol: 14.2% | Total
Acidity: 5.1 g/l | pH: 3.7 | Residual Sugar: <1.8 g/l
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

