



ALTOS LAS HORMIGAS MALBEC TERROIR 2015 Uco Valley, Mendoza

TASTING NOTES

Coming from a careful selection of grapes from the oldest geological part of Uco Valley, this Malbec shows a ruby red colour with violet hints, typical of high altitude. Delicate fruity notes appear first in the nose, gaining complexity as the wine opens up, to show more firm scents of violet and red cherries. It has a fresh entry in the palate, underpinned by its succulent natural acidity. Gentle mineral notes spread through the mouth as the wine unfolds, granting a round, balanced, long finish. It is ideal to pair with Mediterranean cuisine and red meats.

VINTAGE 2015

The 2015 harvest can be summed up as a kind of a bipolar one. November, December and January had extremely high temperatures which accelerated the ripening process in the vineyards. These temperatures and quick ripening can dramatically decrease the level of natural acidity in the fruit, as sugar levels rise. In order to avoid this we decided to harvest 15 days earlier than the established date. Taking the window of opportunity from mid February to March 23rd, we picked up all the Malbec, even from the high altitude, cooler climates and vigorous soils.

WINEMAKING

Grapes from different vineyards are vinified separately before the final blend. The grapes are selected from a double selection table before going to small stainless steel tanks. The alcoholic fermentation begins with indigenous yeasts at 24-28°C for 12 days. Each tank is tasted three times a day to determine what is needed. 50% of this Malbec is aged in concrete pools 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 La Consulta as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones, but with limited active limestone presence.

TECHNICAL NOTES

Alcohol: 13.5% | Total Acidity: 4.72 g/l
PH: 3.7 | Residual Sugar: 1.84 g/l
Closure: DIAM Cork | Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli
Leonardo Erazo

