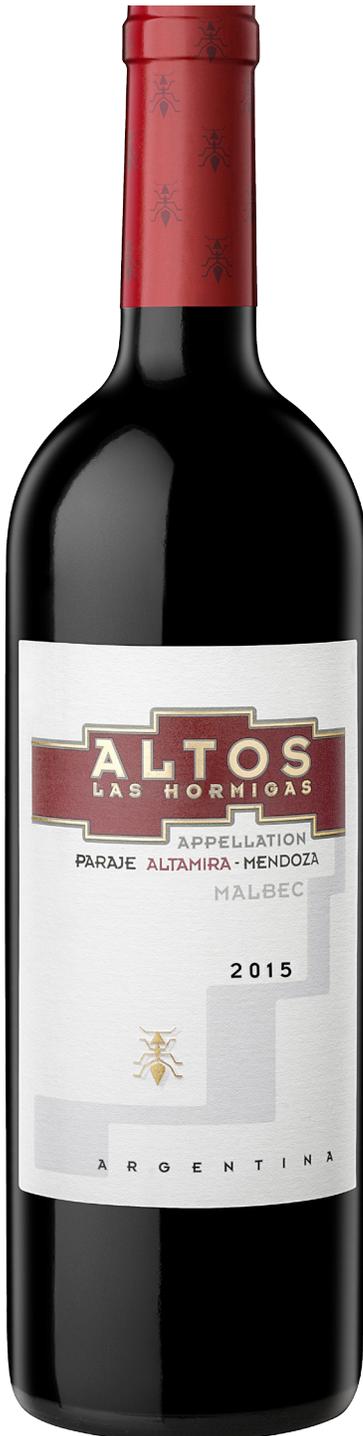




## ALTOS LAS HORMIGAS MALBEC APPELLATION ALTAMIRA 2015

Altamira, Uco Valley, Mendoza



### TASTING NOTES

Structure and finesse is one of the hardest combinations to achieve when making a wine. This Malbec from Paraje Altamira, in the Uco Valley, reunites these characteristics, making us proud. A subtle and graceful wine that is nonetheless also very complex. Its expanding aromas unfold in different layers, with red fruit notes invading the nose on the first approach. Upon that, underbrush notes such as wild arugula and thyme stand out, then showing mineral aromas typical of limestone soils. These soils provide the wine with fine and structured tannins... the tannins that are the very backbone of this Altamira Malbec.

### 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 all our Malbec, even from those sites with high altitude, cool climate and vigorous soils.

### 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 alluvial terrace of Altamira, lying at 1,200 meters above sea level. The soil consists of 3% clay in the fine matrix with limestone covered pebbles and gravels that occupy 85% of the soil volume, giving the wine its elegance and minerality.

### TECHNICAL NOTES

Alcohol: 14% | Total Acidity: 5.10 g/l pH: 3.8 |  
Residual Sugar: 1.89 g/l | Closure: Natural Cork |  
Bottle Capacity: 750mL  
Winemakers: Alberto Antonini, Attilio Pagli,  
Leonardo Erazo

