



ALTOS
LAS HORMIGAS

ALTOS LAS HORMIGAS MALBEC TERROIR 2016 Luján de Cuyo, Mendoza

TASTING NOTES

This Malbec presents a character typical of the Luján de Cuyo area, showing ripe fruit notes that are traditional from this warmer appellation in Mendoza. It displays a concentrated and bright violet color with ruby red hues. The nose is almost restrained, with soft mineral notes and hints of plums. As the wine opens it shows subtle notes of mint and herbs. It is wide and structured in the palate, with notes of liquorice and Andean herbs. It has firm tannins and a freshness typical of the limestone soils it comes from. Minerality is also found in the palate, with an energetic and vibrant mouthfeel. A wine to pair with roasted red meats and spicy dishes.

VINTAGE 2016

A cold and rainy spring was the debut of a season marked by low averages temperatures, very unusual for Mendoza standards. The cold spring made a difficult flowering period, and also berry set. The grapes were also affected by the rains, ripening at a much slower pace than previous vintages. The lower average temperature meant a delayed on harvesting time of about a month. It was a harvest with low yields, with losses of around 40%, but gaining in great quality and concentration on the wines.

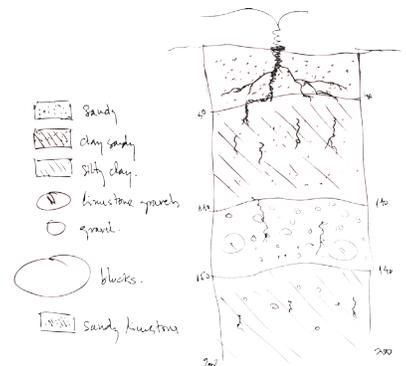
This fresher year was very favorable to the winery's style: wines with freshness, balance, great character but also drinkability, and most certainly a sense of place. It was a harvest full of lessons, big but beautiful challenges and lots of learning... 2016 has been and will indeed be a memorable harvest.

WINEMAKING

100% Malbec grapes hand-picked from an organic certified own vineyard. The grapes are released by gravity into small concrete tanks where the alcoholic fermentation takes place. The juice is fermented using native yeasts, at 24-28°C for 12 days. The wine is kept 12 months in the concrete tanks for aging, and another 12 months in the bottle.

TERROIR & SOIL STRUCTURE

The vines are rooted in a high density vineyard polygon in our Luján de Cuyo estate. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates. The soil here presents almost no clay but a great presence of limestone, ideal characteristics for the winery's style.



TECHNICAL NOTES

Region: Luján de Cuyo, Mendoza – Argentina | Closure: DIAM cork | Bottle Capacity: 750mL | Alcohol: 14 % | Total Acidity: 4.75 g/l | PH: 3.9 | Residual Sugar: 1.93 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

