



ALTOS LAS HORMIGAS MALBEC CLÁSICO 2017 Mendoza

TASTING NOTES

This vintage of our Malbec Clásico is fully representative of Altos Las Hormigas style, as the joyful and fresh expression of Mendoza Malbec. Displaying a bright ruby red color, this wine has a fruity nose of plums and raspberries complemented with herbal notes. The first palate shows supple tannins with a balanced acidity that is the secret of its freshness. Notes of crisp red fruits fill the mouth, with a soft texture and a long finish. This is a pleasant wine, ideal to pair with various dishes, from red meats to pasta or grilled vegetables.

VINTAGE 2017

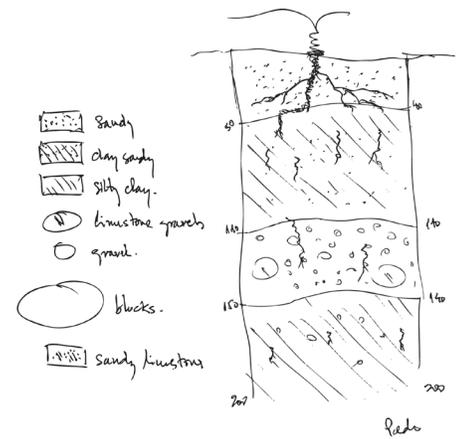
The climate transition from “El Niño” to “La Niña” pushed temperatures creating heat waves during most of January. Following our belief in early harvest we started picking up Malbec grapes in Lujan de Cuyo on February the 15th, as in the Uco Valley the Malbec harvest began on February the 24th. The weather during harvest was very favorable, unaffected by hail storms or frosting. Low yields were again a feature of this harvest that naturally improved the quality of the grapes, which are more concentrated and flavourful. 2017 will be very likely a collectors vintage, scarce and of the highest quality.

WINEMAKING

A blend of 100% Malbec grapes harvested by hand. Grapes from different vineyards are vinified separately before the final blend. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express each of the selected vineyard. Fermentation takes place in separate stainless steel tanks between 24-28°C for 10 days. Each tank is tasted three times a day to determine what is needed. The wine is then aged for a minimum of 9 months in concrete vats. No oak aging.

TERROIR & SOIL STRUCTURE

Grapes come mainly from vineyards in Luján de Cuyo and the Uco Valley in a smaller percentage. The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage and a fine silt-sandy texture. These soils allow a deep development of the roots, since their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. In this climate we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



TECHNICAL NOTES

Alcohol: 13% | Total Acidity: 5.65 g/l | PH: 3.79 | Residual Sugar: 1.36 g/l
Closure: DIAM Cork | Bottle Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo
Vineyard Manager: Juan José Borgnia

