



ALTOS LAS HORMIGAS MALBEC TERROIR 2016 Uco Valley, Mendoza



TASTING NOTES

The freshness of the Uco Valley invades this wine as it shows the ultimate expression of this special wine region in Mendoza. With an intense ruby red color, the nose is fruity and delivers some notes of violets. It has a medium-body palate underpinned by structured tannins, filled with flavors of ripe fruits. The finish is fresh, with a vertical mineral bouquet. It is ideal to pair with Mediterranean cuisine and red meats.

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.

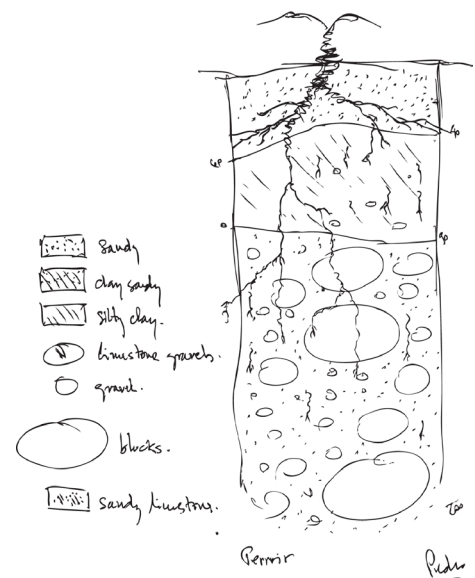
This fresher year was very favorable to the winery's style: wines with freshness, balance, great character but also drinkability, and most certainly a sense of place. It was a harvest full of lessons, big but beautiful challenges and lots of learning... 2016 has been and will indeed be a memorable harvest.

WINEMAKING

Grapes from different vineyards are vinified separately before the final blend. The grapes are selected from a double selection table before going into 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. It is aged for a minimum of 18 months in concrete pools (75% of the wine) and untoasted large oak foudres (25% of the wine). Ageing for 6 months in the bottle.

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: 13.2% | Total Acidity: 5.68 g/l
PH: 3.7 | Residual Sugar: 1.70 g/l
Closure: DIAM Cork | Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo
Vineyard Manager: Juan José Borgnia