



## ALTOS LAS HORMIGAS MALBEC RESERVE 2015

Uco Valley, Mendoza

### TASTING NOTES

This wine is the clear expression of limestone soils in the Uco Valley. It has a deep ruby red color with violet hues; it is lively and attractive. The nose is complex, expressive and aromatic. This is a vertical Malbec with very fine grain tannins and velvety texture. The palate shows abundant ripe fruit notes and its oak aging only appears subtly in the finish. A long and persistent wine that will open in the glass.

### VINTAGE 2015

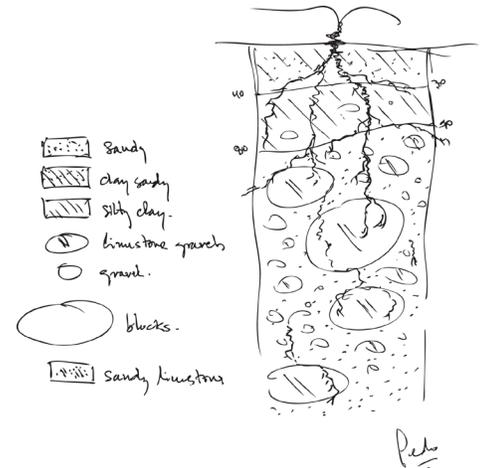
The 2015 harvest was challenging. November, December and January had extremely high temperatures which accelerated the ripening process in the vineyards. These temperatures and quick ripening can dramatically decrease the level of natural acidity in the fruit, as sugar levels rise. In order to avoid this we decided to harvest from mid-February to March 23rd, picking up all the Malbec, even from the high altitude, cooler climates and vigorous soils.

### WINEMAKING

100% Malbec grapes harvested by hand with delicate and conscious bunch selection. During fermentation, pigeage and a very gentle treatment were used on the cap to avoid over extraction. The juice fermented using native yeasts. The wine was matured in 3,500 ltr untoasted foudres for 22 months, and 12 months in the bottle.

### TERROIR & SOIL STRUCTURE

Grapes from 100% calcareous soils in the Uco Valley; limestones over alluvial deposits of the Tunuyan River in Paraje Altamira and the alluvial with calcareous highlands of Gualtallary. The terraces contain medium pebbles with occasional boulders, covered with calcium carbonate paste of around 7-10% active lime, which contributes to the wine's structure, texture and long, impressive finish.



### TECHNICAL NOTES

Alcohol: 13.8% | Total Acidity: 5.7 g/l  
 PH: 3.78 | Residual Sugar: 1.83 g/l  
 Closure: Natural Cork | Bottle Capacity: 750 ml  
 Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo  
 Vineyard Manager: Juan José Borgnia