



ALTOS LAS HORMIGAS MALBEC RESERVE 2017 Uco Valley, Mendoza

TASTING NOTES

Spice, white and pink pepper, violets, graphite and pencil shavings with red fruit, wild berries, and underbrush characterize this Malbec Reserve 2017. Complex, long, and multilayered, it is a wine difficult to define as it keeps changing and evolving in the glass. It comes from high altitude vineyards in the Uco Valley, and limestone derivate soils that show fine grain textured tannins that linger in the mouth, while the last sensation of the wine remains for a long time in the palate.

VINTAGE 2017

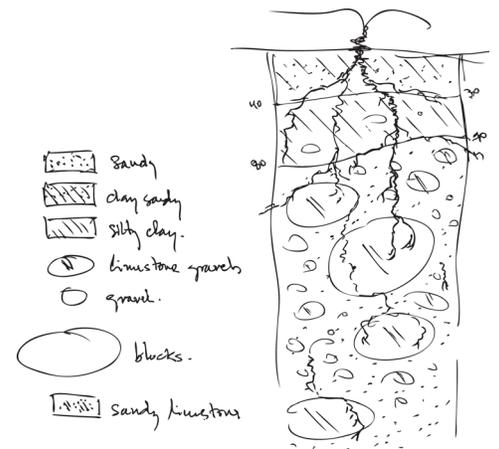
The climatic transition from the «Niño» storm to the «Niña» storm increased the temperatures, bringing with it heat waves during the month of January. True to our philosophy of early harvest, on February 15 we began to collect Malbec grapes in Luján de Cuyo and on February 24 in the Uco Valley. During the harvest, the weather was very favorable, without the influence of hail storms or frosts. The general characteristic of the harvest was the low yield that accentuated the quality of the grapes, which presented higher concentration and flavor. The 2017 vintage is to search and treasure, as there will be fewer bottles available, but of high quality.

WINEMAKING

100% Malbec grapes harvested by hand, selecting the bunches with care. During the fermentation, a very delicate treatment was given on the cap to avoid over-extraction. The juice fermented with indigenous yeasts. The wine was aged for 22 months in 3,500 liters foudres of unroasted french oak, and then spent 12 months in the bottle.

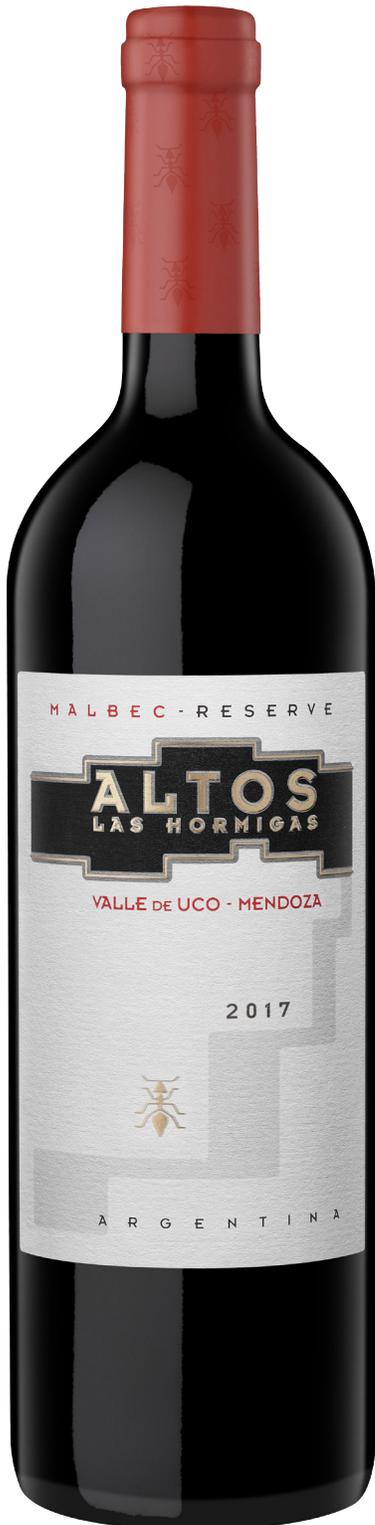
TERROIR & SOIL STRUCTURE

Grapes from vineyards on calcareous soils located in the Uco Valley, in the alluvial deposits of the Tunuyán River in Paraje Altamira and in the high and alluvial zone of Gualtallary. These terraces have medium and large gravels, covered with calcium carbonate paste, which contributes to the structure, texture, and aftertaste of the wine.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30
Bottle Capacity: 750ml | Alcohol: 13,5%
Total Acidity: 5.85 g/l | pH: 3.8 | Residual Sugar: 1.83 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo | Vineyard Manager: Juan José Borgnia



Peter