



## ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2017 Gualtallary, Valle de Uco, Mendoza

### TASTING NOTES

Different layers and a constantly evolving aromatic profile characterize the complexity of this 2017 Appellation Gualtallary Malbec. On the first approach in the nose it is quite austere, but patience is rewarded with notes of graphite, mountain spices and aromas of violets and fresh fruits, such as acid cherries and plums. In the palate it is fine-grained, textured and long. This vineyard, with its roots in communion with *caliche* (calcium carbonate conglomerate), produces a wine in which it is difficult not to feel a mineral salinity that reminds of the soil, the freshness of the Andes mountains and the unique character of Malbec that comes from this sector of Gualtallary.

### VINTAGE 2017

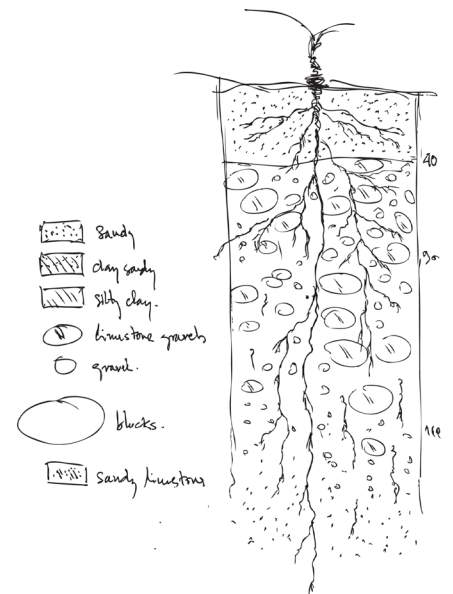
The climate transition from “El Niño” to “La Niña” pushed temperatures creating heat waves during most of January. Following our belief in early harvest we started picking up Malbec grapes in Lujan de Cuyo on February the 15th, as in the Uco Valley the Malbec harvest began on February the 24th. The weather 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

The grapes go through a double selection process and are released by gravity into small concrete tanks. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain a careful, gentle handling, pumping is not used; the cap is rotated by manual pigeage throughout the fermentation. The wine was matured in 3,500 ltr untoasted foudres for 18 months, and 6-12 months in the bottle. There was a coarse filtration prior to bottling, to ensure no interference with the quality of the wine.

### TERROIR & SOIL STRUCTURE

100% of this Malbec stems from the loamy soils of Gualtallary, lying at 1,300 meters above sea level. The soil presents limestone covered pebbles and gravels that occupy 50-70% of the soil volume, with a high percentage of free calcium carbonate in the profile granting to the wine a chalky, fresh minerality.



### TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30 Cork  
| Bottle Capacity: 750ml | Alcohol: 13% | Total  
Acidity: 5.93 g/l | pH: 3.7 | Residual Sugar: 1.65  
g/l | Winemakers: Alberto Antonini, Attilio Paggi,  
Leonardo Erazo | Vineyard Manager: Juan José Borgia

