



ALTOS LAS HORMIGAS MALBEC APPELLATION 2018
Paraje Altamira, Uco Valley, Mendoza



TASTING NOTES

This Paraje Altamira Malbec shows the tension and subtlety that only great wines coming from this appellation can achieve. It is a wine where patience is rewarded by the different nuances that are displayed in the glass. Expressive in the nose, with mineral notes that are also present in the palate, which shows as well notes of fennel and fresh red fruits. A wine with many layers, subtle and graceful, but of a fundamental structure that sustains and lengthens the sensation of the wine in the mouth, is the backbone that evokes the soil of calcareous origin, where the grapes come from.

VINTAGE 2018

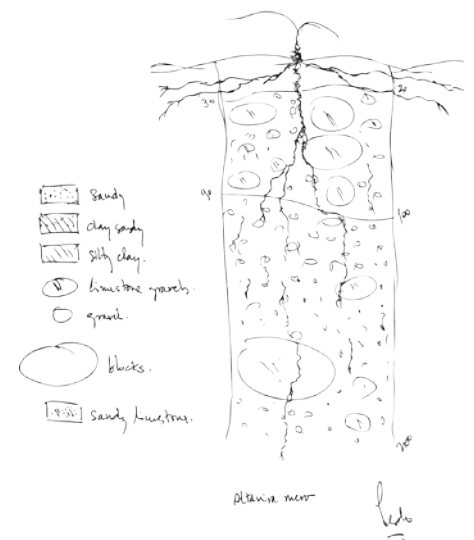
In the months previous to the harvest the changing seasons brought quite variable weather. Spring kept us on our toes, with small pockets of frost lowering yields in the higher altitude vineyards, notably in the cool Paraje Altamira area of the Uco Valley. Some of the early days of summer reached temperatures of up to 40°C (104°F). However the climate conditions during the harvest were immensely favorable, with very little rain, allowing the team to pick the grapes according to schedule. Regionally, 2018 came close to “normal” grape volumes, with balanced yields and healthy grapes of excellent quality and good concentration. This was truly a fantastic vintage.

WINEMAKING

The grapes go through a double selection process and are released by gravity into small concrete containers. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain 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 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 alluvial terrace of Altamira, lying at 1,200 meters above sea level. The soil consists of 3% clay in the fine matrix with limestone covered pebbles and gravels that occupy 85% of the soil volume, giving the wine its elegance and minerality.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30 Cork | Bottle Capacity: 750ml | Alcohol: 13.6% Total Acidity: 4.8 g/l | PH: 3.7 | Residual Sugar: 1.96 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo Vineyard Manager: Juan José Borgnia