



## ALTOS LAS HORMIGAS MALBEC CLÁSICO 2019 Mendoza

### TASTING NOTES

This wine displays a bright ruby red color, with lively violet hues. On the nose it is intense, showing notes of red fruits, strawberry and fresh plums. As the wine opens, it also shows mineral notes of graphite. On the palate it is fresh, very drinkable, with balanced acidity and supple tannins. The finish is long, fruity, and vertical. This Malbec is ideal to pair with various dishes, from red meats to pasta or grilled vegetables.

### VINTAGE 2019

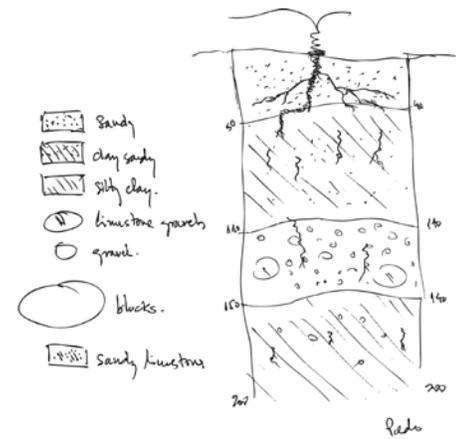
Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. During spring there was little rainfall and no late frosts. In January there were two important heat waves, which are typical in Mendoza. These heatwaves contributed to concentration in the grapes that, with our early harvest philosophy aimed to obtain natural acidity, produced wines of excellent quality and elegance.

### WINEMAKING

100% Malbec grapes harvested by hand. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express the vineyard they come from. Fermentation takes place in separate stainless steel tanks between 24-28°C for 10 days. Each tank is tasted three times a day to determine what is needed. The wine is then aged for a minimum of 9 months in concrete vats. No oak aging.

### TERROIR & SOIL STRUCTURE

Grapes come from vineyards in Luján de Cuyo (70%) and the Uco Valley (30%). The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage and a fine silt-sandy texture. These soils allow a deep development of the roots since their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. In this climate, we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



### TECHNICAL NOTES

Variety: 100% Malbec | Alcohol: 13.5% | Total Acidity: 4.65 g/l | PH: 3.76 | Residual Sugar: 1.8 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

