



ALTOS LAS HORMIGAS MALBEC APPELLATION 2019
Paraje Altamira, Uco Valley, Mendoza

TASTING NOTES

A fantastic vintage for our Paraje Altamira Malbec, which shows as much complexity, concentration, and texture as this appellation can deliver; without resigning drinkability nor grace. It has a deep ruby red color with soft violet hues. The nose is intense and elegant, with aromas of black fruits, cassis and plums, as well as herbal aromas, mainly eucalyptus. Subtle notes of chalk and orange peel begin to show as the wine opens in the glass. The attack is impressive; it is juicy, fresh and vertical in the palate. It has great texture, notes of chalk and a long and velvety finish that leaves you with a watering mouth and a smile on your face.

VINTAGE 2019

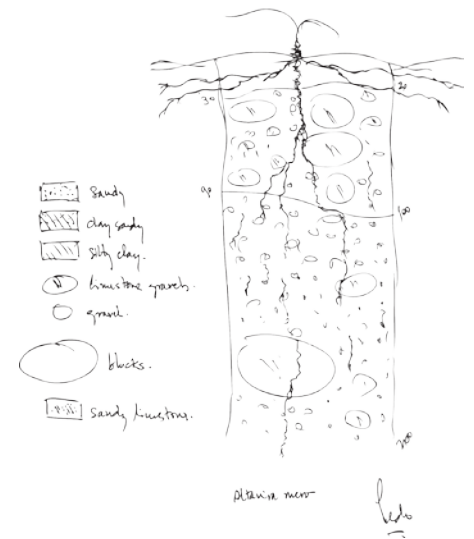
Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. 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

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 26°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: 13.5% | Total Acidity: 5.8 g/l | PH: 3.75 | Residual Sugar: 1.8 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

