



**ALTOS LAS HORMIGAS MALBEC RESERVE 2019**  
Uco Valley, Mendoza

**TASTING NOTES**

A wonderful vintage of our Malbec Reserve, full of elegance and freshness. It has a bright ruby color with reddish hues. Aromas of black fruits, such as cassis and blueberry, are mixed together with mineral notes of graphite and chalk. Once the wine opens, it also shows spiced aromas, such as cloves and pine. It is balanced on the palate, with a fresh entry and intense fruity flavors highlighted by its great acidity. It has a long and persistent finish with mineral and spicy notes. This wine is the clear expression of limestone soils in the Uco Valley.

**VINTAGE 2019**

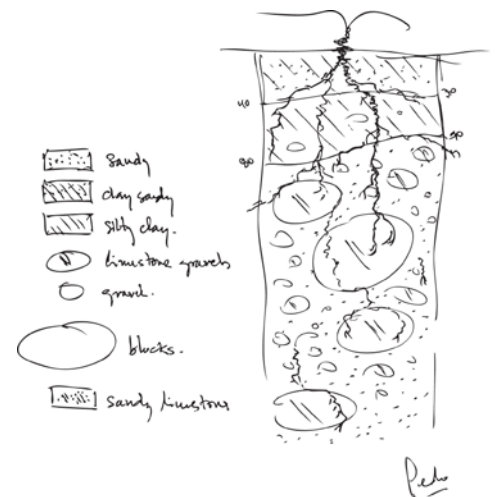
Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. 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, selecting the bunches with care. During the fermentation, maceration was carried out through very careful *pigeages* in order to obtain an optimum extraction. The juice was fermented at 28°C / 82°F with natural acidity and indigenous yeasts that grant freshness, typicality and vibrancy. The wine was aged for 18 months in 3,500 liters untoasted, French oak *foudres*, 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: 5.6 g/l | pH: 3.67 | Residual Sugar: 1.9 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli

