



ALTOS LAS HORMIGAS MALBEC ORGANIC TERROIR 2019 Lujan de Cuyo, Mendoza

TASTING NOTES

The creative idea behind this wine was to show Lujan de Cuyo’s subtlest and most mineral side. This Malbec is different from the wines coming from this traditional appellation in Mendoza since it is certified organic and it comes from a polygon in our vineyard with limestone soils. It has a concentrated red ruby color. The nose is fruity and expressive showing typical notes of red fruits, plums and cherries, as well as notes of lemon thyme, eucalyptus and mendocinian underbrush. Freshness is the first sensation in the palate; the wine has an elegant acidity. It is a vertical Malbec with texture, supple tannins and a long finish. Ideal to pair with roasted red meats and spicy dishes.

VINTAGE 2019

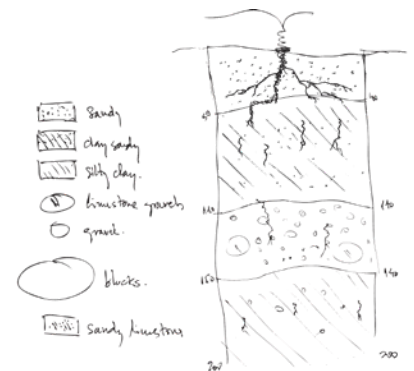
Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. 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 hand-picked from an organic certified own vineyard. The grapes are released by gravity into small concrete tanks where the alcoholic fermentation takes place. The juice is fermented using native yeasts, at 26°C for 15 days. It is aged for 18 months in concrete pools (75% of the wine) and untoasted large oak foudres (25% of the wine). Ageing for 6 months in the bottle.

TERROIR & SOIL STRUCTURE

The vines are rooted in a high-density vineyard polygon in our Luján de Cuyo estate. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates. The soil here presents almost no clay but a great presence of limestone, ideal characteristics for the winery’s style.



TECHNICAL NOTES

Region: Lujan de Cuyo, Mendoza – Argentina | Closure: DIAM cork | Bottle Capacity: 750mL | Alcohol: 13.5 % | Total Acidity: 5.7 g/l | PH: 3.74 | Residual Sugar: 1.9 g/l
Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold
Vineyard Management: Juan José Borgnia, Victoria Maselli.

