



ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2019
Gualtallary, Valle de Uco, Mendoza

TASTING NOTES

This is an explosive wine that fills all your senses. A brilliant Malbec with a deep ruby color, showing also rich violet hues. The nose is herbaceous and shows fruity and saline notes, with very present aromas of graphite, as well as thyme, blueberries, plums and violets. The complexity on the nose is also appreciated on the mouth. This is a structured and vertical wine, with firm tannins. It has a great grip on the palate and a long, fruity finish with mineral notes, typical of its place of origin: a vineyard with limestone soils in the heights of 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

The grapes go through a double selection process and are released by gravity into small concrete tanks. The alcoholic fermentation begins with indigenous yeasts at 26°C for 20 days. In order to maintain a careful, gentle handling, pumping is not used; the cap is rotated by manual *pigeage* throughout the fermentation. 85% of the wine was matured in 3,500 ltr untoasted *foudres* for 20 months, while the remaining 15% was aged in concrete vats. There was a coarse filtration prior to bottling, to ensure no interference with the quality of the wine. Aged for 12 months in the bottle.

TERROIR & SOIL STRUCTURE

100% of this Malbec stems from the loamy soils of Gualtallary, lying at 1,400 meters above sea level. The soil presents limestone-covered pebbles and gravels that occupy 50-70% of the soil volume, with a high percentage of free calcium carbonate in the profile granting to the wine a fresh minerality.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30 Cork
| Bottle Capacity: 750ml | Alcohol: 13.5% | Total Acidity: 5.62 g/l | pH: 3.77 | Residual Sugar: 2.00 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

