



ALTOS LAS HORMIGAS MALBEC SINGLE VINEYARD VISTA FLORES 2007

Vista Flores, Uco Valley, Mendoza

TASTING NOTES

Complex and intriguing, this deep colored 2007 has a bold personality and represents the site-specific characteristics of Vista Flores. The intensity of the aromatic profile is characterized by notes of red and black fruits, followed by subtle notes of violets and spice. The fruit and florals follow through on the palate, ending in a crescendo of violets, minerality and the spiciness of well-integrated oak. The texture is firm and round with an elegant tannic structure and a lasting finish. The persistent finish, multiple layers and constant evolution in your glass reflects the strong identity of this wine.

VINTAGE 2007

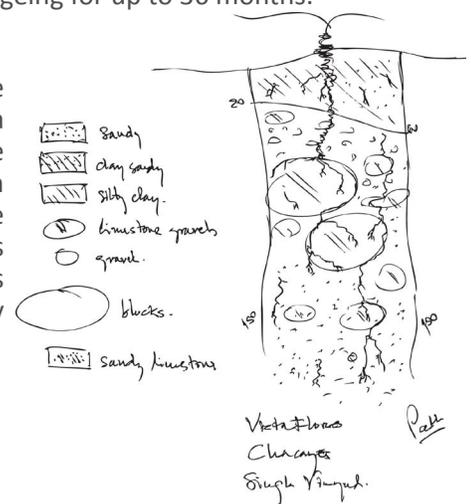
The winter was void of extreme temperatures and generally mild, with little precipitation. Spring was cool and dry, but frost-free. The summer months were dry and hot with very little rainfall. Starting in late March we experienced unusual, persistent rains lasting 12 to 15 days. Late, heavy rains have the potential to affect the concentration of red grapes, however, most of the grapes were already mature and therefore herbaceous flavors were not perceived. Mid April the weather improved, and we harvested ripe grapes with good concentration. 2007 is considered a great year for wines harvested later, with deep color, concentrated fruit, spice and very good tannin structure.

WINEMAKING

The grapes go through a double selection process and are released by gravity into stainless steel tanks for pre-fermentation maceration at 5°C for 7 days. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order maintain careful, gentle handling, pumping is not used; the cap is rotated by manual pigeage throughout the fermentation, and once this is completed, post-fermentation maceration begins for 4 days. The wine then moves to new barrels of French oak where malolactic fermentation takes place and then ageing for up to 36 months.

TERROIR & SOIL STRUCTURE

100% of these grapes originate from a single parcel of a vineyard located to the west of Vista Flores, situated on a secondary terrace of the ancient river Arroyo Grande at 1250 meters in Valle de Uco. This unique alluvial soil profile is rich in active limestone and constitutes less than 0.4% of Mendoza acreage. This wine is produced from the best limestone soils in only select years. Yield: 5.5 To/Ha.



TECHNICAL NOTES

Alcohol: 15% | Total Acidity: 6.04 g/l PH: 3.8 | Residual Sugar: 3.37 g/l
Closure: Natural Cork | Bottle Capacity: 750ml
Winemakers: Alberto Antonini, Attilio Pagli
Vineyard Manager: Mauricio Gonzalez

