



ALTOS LAS HORMIGAS MALBEC RESERVE 2012 Uco Valley, Mendoza



TASTING NOTES

This Malbec is about complexity. To the fruit profile of malbec the Reserve Malbec of ALH adds the complexity of the origin, the limestone of Mendoza. The winemaking is about preserving this origin, with lots of care in keeping the integrity of the grapes, with no acid corrections and only native yeast. Nose of violet, fresh fruit and present minerality. Not a powerful mouth impact, but rather an elegant length, mid palate, and persistence, balanced and drinkable. Pure expression of the small calcareous areas of Vista Flores, Gualtallary and Altamira, with chalky, caressing tannins.

VINTAGE 2012

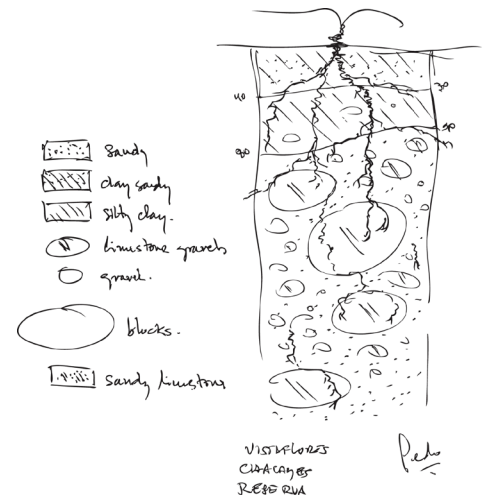
Winter was mild and dry with low relative precipitation and humidity. Zonda winds and the first hail storm in November lowered yields in many areas. Springtime rains increased 15% from previous years giving optimal canopy growth. High temperatures and heavy rains in Summer meant harvesting 10 days earlier to ensure proper ripening. Health of the grapes was exceptional and clean, giving rise to great wines with very good concentration.

WINEMAKING

Grapes were harvested by hand with delicate and conscious bunch selection. The destemmed berries were loaded by gravity to allow a gentle breaking of skins. During fermentation, pigeage and a very gentle treatment were used on the cap to avoid over extraction. The juice fermented using native yeast, with no corrections of tartaric acid. The wine was matured in 3,500 ltr untoasted Foudres for 18 months, and six 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

Malbec is hand-picked from 100% calcareous soil of Uco Valley, limestones over alluvial deposits of the Tunuyan River in Altamira, the alluvial terrace of Arroyo Grande in Vista Flores, and the alluvial with calcareous highlands of Gualtallary. The terraces contain medium pebbles with occasional boulders covering calcium carbonate paste of around 7-10% active lime which contributes structure, texture and a long, impressive finish.



TECHNICAL NOTES

Alcohol: 14.2% | Total Acidity: 5.02 g/l PH: 3.69 | Residual Sugar: 1.8 g/l
Closure: Natural Cork | Bottle Capacity: 750 ml
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo