



## ALTOS LAS HORMIGAS MALBEC CLÁSICO 2014 Mendoza

### TASTING NOTES

The 2014 vintage can be defined by this juicy Malbec. Deep ruby with flecks of blue and even brick. This wine has a nose with traditional notes of crunchy plum, cherries, and chocolate cake but surprises with hints of banana and passion fruit. Super fine tannins and balanced acidity frames a palate of plum, blueberry and white pepper. Can be paired with light fare or heavier dishes, but also can be enjoyed alone.

### VINTAGE 2014

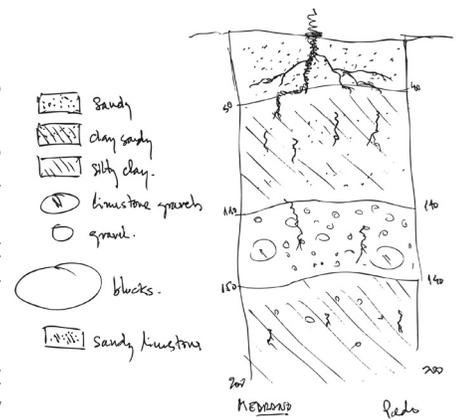
The season began with severe frosts that lowered yields by 30%. November brought a few dry Zonda winds that challenged the flowering stage and lowered yields even more. December and January brought heatwaves and late Summer rains and lowered temperatures moved into the region just before harvest. In three weeks the region received levels equivalent to two years worth of rain; therefore grapes harvested prior to mildew or rot setting in were showing admirable level of acidity, lower alcohol content and fine tannins.

### WINEMAKING

Grapes from different vineyards are vinified separately before the final blend. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express each of the selected vineyard. Fermentation takes place in stainless steel tanks between 24-28 C for 10 days. Each tank is tasted three times a day to determine what is needed. The must is pumped over up to three times a day for extraction, with two rack-and-returns. The wine is then aged for 10 months in concrete *piletas*.

### TERROIR & SOIL STRUCTURE

A blend of 100% Malbec grapes harvested by hand from our vineyard in Medrano and from surrounding vineyards. We choose deep, fresh soils, to delay ripening, and avoid hydric stress. These are sandy loams where the clay component provides mineral nutrients and water retention, while the sand component prevents the silt and clay part from compacting excessively, and guarantees water drainage. In this climate we avoid soils with abundant superficial gravel, which increases the warming effect, and might shorten the ripening season- which we rely on to give our Malbec its intensity and flavor.



### TECHNICAL NOTES

Alcohol: 13.5% | Total Acidity: 5.15 g/l | PH: 3.85 | Residual Sugar: <1.8 g/l  
Closure: DIAM Cork | Bottle Capacity: 750mL  
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo  
Vineyard Manager: Juan José Borgnia

