



ALTOS LAS HORMIGAS MALBEC RESERVE 2014

Uco Valley, Mendoza

TASTING NOTES

Complexity and a very present local character. The mountains, the altitude and the limestone soils grant this Malbec diverse layers. It is worth giving the wine some time so they slowly unveil. The presence of limestone soils in the Uco Valley is profoundly noticeable in this wine. The combination of mineral character, freshness and very fine grain tannins, present and structured, with a nice length and a chalky sensation on the palate take this Malbec to the next level, the mineral dimension.

VINTAGE 2014

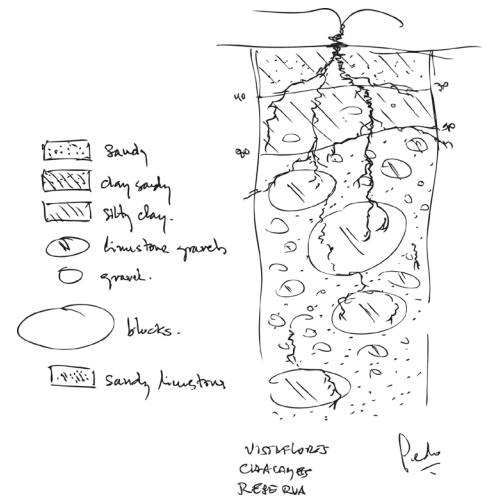
The season began with severe frosts that lowered yields by 30%. November brought a few dry Zonda winds that challenged the flowering stage and lowered yields even more. December and January brought heatwaves and late Summer rains and lowered temperatures moved into the region just before harvest. In 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 were harvested by hand with delicate and conscious bunch selection. 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: 5.15 g/l PH: 3.9 | Residual Sugar: 1.59 g/l
 Closure: Natural Cork | Bottle Capacity: 750 ml
 Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo