



ALTOS LAS HORMIGAS MALBEC TERROIR 2014 Uco Valley, Mendoza

TASTING NOTES

Uco Valley and Malbec from the mountains...freshness from the altitude of the Andes. Cherries, plums and fresh figs, like the ones you pick up from the tree. Soft floral notes of violets, with a nice and subtle mineral note that shows the character of the ancient alluvial terraces of the Uco Valley. The mountain, the freshness and the long finish, in a very delicate harmony, define this Uco Valley Malbec.

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. The grapes are selected from a double selection table before going to small stainless steel tanks. The alcoholic fermentation begins with indigenous yeasts at 24-28°C for 12 days. Each tank is tasted three times a day to determine what is needed. 50% of this Malbec is aged in cement *piletas* (pools) for 12 months, 25% in stainless steel vats, and 25% is aged in untoasted large oak foudres.

TERROIR & SOIL STRUCTURE

100% Uco Valley. Grapes are harvested by hand from a blend of high density vineyards located in the sub region of Vista Flores as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones, but with limited active limestone presence.

TECHNICAL NOTES

Alcohol: 14.1% | Total Acidity: 4.65 g/l
PH: 4.0 | Residual Sugar: 1.27 g/l
Closure: DIAM Cork | Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli
Producers: Leonardo Erazo

