



ALTOS LAS HORMIGAS MALBEC APPELLATION ALTAMIRA 2014

Altamira, Uco Valley, Mendoza

TASTING NOTES

Fresh and delicate on the nose showing a soft harmony. Layers of red fruit, red cherries, raspberries and morrello cherries combine with Andean underbrush, wild arugula and thyme and are followed by graphite and gun-flint minerality. On the palate it is elegant, supple and delicate, with fine, structured tannins allowing the wine to keep its flavours over a considerable length. These same limestone tannins give the wine its structured spine which is the true essence of Altamira. A graceful, complex, deep and structured wine.

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

The grapes go through a double selection process and are released by gravity into small concrete containers. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain careful, gentle handling, pumping is not used; the cap is rotated by manual pigeage throughout the fermentation. The wine was matured in 3,500 ltr untoasted Foudres for 18 months, and 12 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

100% of this Malbec stems from the alluvial terrace of Altamira, lying at 1,200 meters above sea level. The soil presents 3% of clay in the fine matrix with limestone covered pebbles and gravels that occupy 85% of the soil volume, granting to the wine elegance and minerality.

TECHNICAL NOTES

Alcohol: 14.4% | Total Acidity: 5.31 g/l pH: 3.9 |
Residual Sugar: 2.37 g/l | Closure: Natural Cork |
Bottle Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo

