



ALTOS LAS HORMIGAS MALBEC CLÁSICO 2016 Mendoza

TASTING NOTES

From the first glance, this Malbec shows a distinct concentration, with a deep violet-red color. It shows a very expressive nose, with fruity notes of raspberries and fresh plums along with spiced notes, white pepper stands out. The mouth experience begins with spices, followed by a feeling of vitality in the tannins, good structure, weight, finesse and a long and juicy finish. The joyful and fresh expression of Mendoza is in this Malbec.

VINTAGE 2016

A cold and rainy spring was the debut of a season marked by low averages temperatures, very unusual for Mendoza standards. The cold spring made a difficult flowering period, and also berry set. The grapes were also affected by the rains, ripening at a much slower pace than previous vintages. The lower average temperature meant a delayed on harvesting time of about a month. It was a harvest with low yields, with losses of around 40%, but gaining in great quality and concentration on the wines.

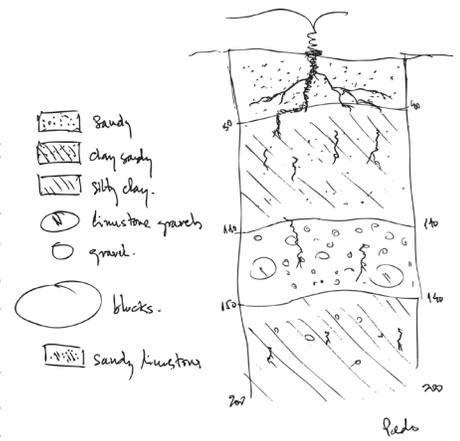
This fresher year was very favorable to the winery's style: wines with freshness, balance, great character but also drinkability, and most certainly a sense of place. It was a harvest full of lessons, big but beautiful challenges and lots of learning... 2016 has been and will indeed be a memorable harvest.

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 separate stainless steel tanks between 24-28°C for 10 days. Each tank is tasted three times a day to determine what is needed. The wine is then aged for 12 months in concrete vats.

TERROIR & SOIL STRUCTURE

A blend of 100% Malbec grapes harvested by hand from vineyards in Luján de Cuyo, and the Uco Valley in a smaller percentage. The area has a semi-desert climate with hot days and cool nights. We choose deep, fresh soils, to delay ripening, and avoid hydrological 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: 4.5 g/l | PH: 3.8 | Residual Sugar: 1.96 g/l
Closure: DIAM Cork | Bottle Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo
Vineyard Manager: Juan José Borgnia