



ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2016

Gualtallary, Uco Valley, Mendoza

TASTING NOTES

This Malbec fully shows you its origins: Gualtallary. In this vintage particularly, the characteristics of this terroir favored the wine. Especially the soils of this appellation, with its marked slopes and its low humidity retention capacity, helped the excess of water –in a year that was more rainy than average in the area- to drain easily and benefit grape concentration. A solid violet red color reveals a dense, concentrated, compact wine. Notes of spices and minerality make a complex nose. On the palate, a supple entry, dark berries and spices. A very structured and quite wild Malbec, with firm fine-grain tannins, showing its calcareous foundations and columns. The mouth feel is full of thrilling freshness and balance, with a long and persistent finish.

HARVEST 2016

A cold and rainy spring was the debut of a season marked by low average temperatures, very unusual for Mendoza standards. The cold spring made flowering period difficult, and also berry set. The grapes were affected by the rain, ripening at a much slower pace than previous vintages. These climate conditions caused a delay on the beginning of the harvest, 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

The grapes go through a double selection process and are released by gravity into small concrete tanks. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain a 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 22 months, and 6-12 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 loamy soils of Gualtallary, lying at 1,300 meters above sea level. The soil presents limestone covered pebbles and gravels that occupy 50-70% of the soil volume, with a high percentage of free calcium carbonate in the profile granting to the wine a chalky, fresh minerality.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: Natural cork | Bottle Capacity: 750mL | Alcohol: 14% | Total Acidity: 5.62 g/l | pH: 3.83 | Residual Sugar: 1.92 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo | Vineyard Manager: Juan José Borgnia

