



ALTOS LAS HORMIGAS MALBEC TERROIR 2017 Luján de Cuyo, Mendoza

TASTING NOTES

This Malbec comes from an organic vineyard with limestone soils, seeking to show a different expression of the traditional Lujan de Cuyo area as well as preserving the typical characteristics of the wines coming from this wine region. It displays a deep violet red color with purple hues. The nose is subtle, with aromas of red fruits and soft mineral notes. As the wine opens it shows some notes of mendocinian underbrush and lemon thyme. The palate is fresh, with notes of violets. Fine grain tannins reveal the limestone soils it comes from. It has a long and elegant finish, where the wine shows its structure and minerality. Ideal to pair with roasted red meats and spicy dishes.

VINTAGE 2017

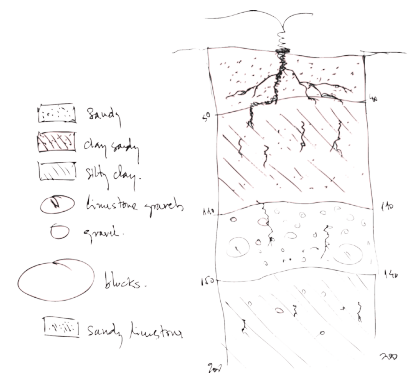
The climate transition from “El Niño” to “La Niña” pushed temperatures creating heat waves during most of January. Following our belief in early harvest we started picking up Malbec grapes in Lujan de Cuyo on February the 15th, as in the Uco Valley the Malbec harvest began on February the 24th. The weather during harvest was very favorable, unaffected by hail storms or frosting. Low yields were again a feature of this harvest that naturally improved the quality of the grapes, which are more concentrated and flavourful. 2017 will be very likely a collectors vintage, scarce and of the highest quality.

WINEMAKING

100% Malbec grapes hand-picked from an organic certified own vineyard. The grapes are released by gravity into small concrete tanks where the alcoholic fermentation takes place. The juice is fermented using native yeasts, at 24-28°C for 12 days. The wine is kept 18 months in the concrete tanks for aging, and 6 months in the bottle.

TERROIR & SOIL STRUCTURE

The vines are rooted in a high density vineyard polygon in our Luján de Cuyo estate. The preparation of the soil included the addition of hummus, along with water management and organic coverage from day one, aiming for the roots to develop deep into the soil; a key factor to obtain wines with good quality and natural freshness, especially in warm climates. The soil here presents almost no clay but a great presence of limestone, ideal characteristics for the winery’s style.



TECHNICAL NOTES

Region: Luján de Cuyo, Mendoza – Argentina | Closure: DIAM cork | Bottle Capacity: 750mL | Alcohol: 13.3 % | Total Acidity: 5.25 g/l | PH: 3.85 | Residual Sugar: <1.8 g/l
Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo
Vineyard Manager: Juan José Borgnia

