



**ALTOS LAS HORMIGAS MALBEC CLÁSICO 2018**  
Mendoza

**TASTING NOTES**

The 2018 vintage - marked by the always present sun of Mendoza - shows in the concentrated and lively color of this wine: a bright violet red. On the nose, the variety fully unfolds, with its characteristic notes of fresh red plums, but also displaying aromas of strawberries and a subtle note of peppermint. The palate presents great intensity, character and a silky texture, highlighted by juicy red fruit flavors with an interesting note of pepper. This is a pleasure wine that lingers in the mouth. A classic Mendoza Malbec from an exceptional quality vintage, ideal to pair with various dishes, from red meats to pasta or grilled vegetables.

**VINTAGE 2018**

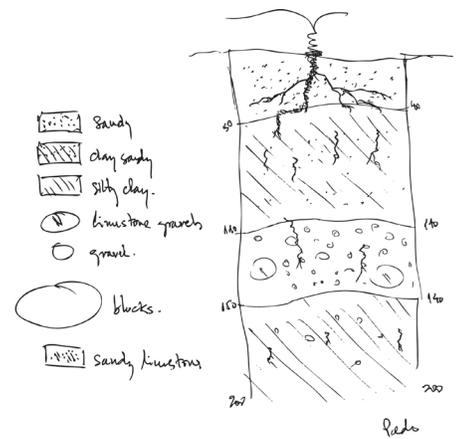
In the months previous to the harvest the changing seasons brought quite variable weather. Spring kept us on our toes, with small pockets of frost lowering yields in the higher altitude vineyards, notably in the cool Paraje Altamira area of the Uco Valley. Some of the early days of summer reached temperatures of up to 40°C (104°F). However the climate conditions during the harvest were immensely favorable, with very little rain, allowing the team to pick the grapes according to schedule. Regionally, 2018 came close to “normal” grape volumes, with balanced yields and healthy grapes of excellent quality and good concentration. This was truly a fantastic vintage.

**WINEMAKING**

100% Malbec grapes harvested by hand. After a careful, double sorting process, the grapes are softly pressed and fermented with indigenous yeasts in order to express the vineyard they come from. 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 a minimum of 9 months in concrete vats. No oak aging.

**TERROIR & SOIL STRUCTURE**

Grapes come from vineyards in Luján de Cuyo. The region has a semi-desert climate with hot days and cool nights. We choose fresh soils, with good water drainage and a fine silt-sandy texture. These soils allow a deep development of the roots, since their water retention capacity is great for the roots to expand and give the plants a better ability to resist heat waves, which are common during the summer in Mendoza. In this climate we avoid soils with abundant superficial gravels, which increase the warming effect around the vine and might shorten the ripening season.



**TECHNICAL NOTES**

Variety: 100% Malbec | Alcohol: 13.5% | Total Acidity: 5.13 g/l | PH: 3.8 | Residual Sugar: 2.03 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo | Vineyard Manager: Juan José Borgnia

