



ALTOS LAS HORMIGAS MALBEC RESERVE 2018 Uco Valley, Mendoza

TASTING NOTES

Made with selected grapes from vineyards located in the highlands of the Uco Valley; the vines are rooted in limestone soils that grant this Malbec its mineral notes. On the nose, it also shows notes of white pepper, graphite, and red and black fruits. As it spends time in the glass, it unfolds its true character, complex and multilayered. It is fresh in the mouth, with fine-grained tannins and a spicy finish. Its intensity is revealed in its concentrated flavors that remain for a long time in the palate.

VINTAGE 2018

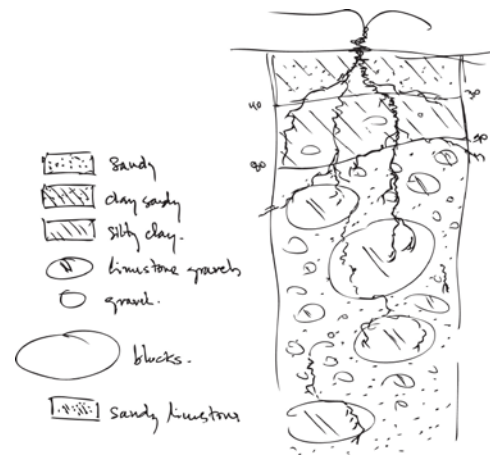
In the months previous to the harvest the changing seasons brought quite variable weather. Spring kept us on our toes, with small pockets of frost lowering yields in the higher altitude vineyards, notably in the cool Paraje Altamira area of the Uco Valley. Some of the early days of summer reached temperatures 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, selecting the bunches with care. During the fermentation, a very delicate treatment was given on the cap to avoid over-extraction. The juice fermented with indigenous yeasts. The wine was aged for 18 months in 3,500 liters untoasted, French oak *foudres*, and then spent 12 months in the bottle.

TERROIR & SOIL STRUCTURE

Grapes from vineyards on calcareous soils located in the Uco Valley, in the alluvial deposits of the Tunuyán River in Paraje Altamira and in the high and alluvial zone of Gualtallary. These terraces have medium and large gravels, covered with calcium carbonate paste, which contributes to the structure, texture, and aftertaste of the wine.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30
Bottle Capacity: 750ml | Alcohol: 13.9%
Total Acidity: 5.25 g/l | pH: 3.7 | Residual Sugar: 2 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo | Vineyard Manager: Juan José Borgnia



Peter