



ALTOS LAS HORMIGAS MALBEC CLÁSICO 2020 Mendoza

TASTING NOTES

This is a Malbec with an intense ruby red color, showing deep violet hues. It is very expressive on the nose, presenting notes of red fruits, plums, cherries and raspberries. It also has subtle aromas of orange rinds and “jarilla”, a typical plant from Mendoza. The entry in the palate is very fresh, with a soft acidity that travels through the mouth. It is a concentrated, juicy and very balanced wine, with a long and pleasant finish. It is ideal to pair with various dishes, from red meats to pasta or grilled vegetables.

VINTAGE 2020

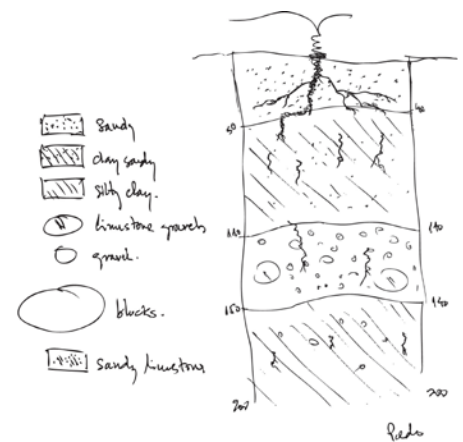
This was a very dry year, with an average rainfall below the region’s historic records. The weather in the months previous to the harvest marked the hottest minimum temperatures of the last ten years, with very hot days. These conditions produced very concentrated grapes, with amazing potential. February brought cooler days, so we rapidly organized the harvesting schedule to pick up the grapes at their optimum ripening level. By the first days of March, all the grapes were in the winery.

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 (70%) and the Uco Valley (30%). 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: 5.16 g/l | PH: 3.78 | Residual Sugar: 2.5 g/l | Closure: DIAM Cork | Bottle Capacity: 750mL | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

