



ALTOS LAS HORMIGAS MALBEC TERROIR 2019

Uco Valley, Mendoza

TASTING NOTES

Coming from a careful selection of grapes from the oldest geological part of Uco Valley, this Malbec shows a bright red colour with indigo hints. The nose is wide and intense, with aromas of plum and black cherry fruit, as well as notes of spices, cinnamon, eucalyptus and clove. This is a fresh, elegant and subtle wine, with great texture. Tannins are balanced and deliver a round, juicy mouthfeel that makes one want to pour another glass! Ideal to pair with Mediterranean cuisine and red meats.

VINTAGE 2019

Our vines showed great balance this season; all previous work in the vineyards paid off. The weather during the season registered the highest maximum temperatures as well as the lowest minimum, compared to former seasons. This wide range of temperatures translated into very fruity flavors in the wines. During spring there was little rainfall and no late frosts. In January there were two important heat waves, which are typical in Mendoza. These heatwaves contributed to concentration in the grapes that, with our early harvest philosophy aimed to obtain natural acidity, produced wines of excellent quality and elegance.

WINEMAKING

Grapes from different vineyards are vinified separately before the final blend. The grapes are selected from a double selection table before going into small stainless steel tanks. The alcoholic fermentation begins with indigenous yeasts at 24-26°C, for 15 days. Each tank is tasted two times a day to determine what is needed. It is aged for 18 months in concrete pools (75% of the wine) and untoasted large oak foudres (25% of the wine). Ageing for 6 months in the bottle.

TERROIR & SOIL STRUCTURE

100% Uco Valley. Grapes are harvested by hand from a blend of high density vineyards located in the sub region of La Consulta as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones and limestone presence.

TECHNICAL NOTES

Alcohol: 13% | Total Acidity: 5.25 g/l
PH: 3.76 | Residual Sugar: 1.8 g/l
Closure: DIAM | Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli,
Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia,
Victoria Maselli.

