



ALTOS LAS HORMIGAS MALBEC RESERVE 2020
Uco Valley, Mendoza

TASTING NOTES

This Malbec has a bright red color and a very intense first nose. Aromas of black fruits, such as blueberries and cherries, are complemented by notes of violets, white pepper, and aromas of the foothills of Mendoza’s mountains, typical of wines from calcareous soils. The fruit is the central character when the wine enters the mouth, with an acidity that works like a train that goes through different stations until it reaches the end of the palate, where the wine remains for a long time showing tension and a fine texture.

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.

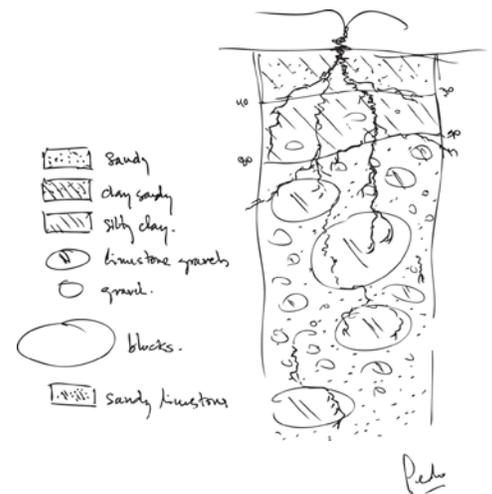
WINEMAKING

100% Malbec grapes harvested by hand, selecting the bunches with care. During the fermentation/maceration, very careful *pigeages* were made in order to obtain an optimum extraction. The juice was fermented at 26°C (79°F) with natural acidity and indigenous yeasts that grant freshness, typicality and vibrancy. 75% of the wine was aged for 18 months in 3,500 liters untoasted, French oak foudres, while the other 25% was aged in concrete pools with no epoxy, so the fruit preserves its intensity and nature. Aged for 12 months in the bottle.

TERROIR & SOIL STRUCTURE

Grapes from vineyards on calcareous soils located in the Uco Valley. 20% come from vineyards in the alluvial deposits of the Tunuyán River in Paraje Altamira, and 80% come from 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 10
Bottle Capacity: 750ml | Alcohol: 13.8% | Total Acidity: 5.6 g/l | pH: 3.66 | Residual Sugar: 1.8 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli

