



ALTOS LAS HORMIGAS MALBEC APPELLATION 2017
Paraje Altamira, Uco Valley, Mendoza



TASTING NOTES

Finesse and structure are one of the most difficult combinations to achieve in a wine. This Malbec from Paraje Altamira achieves this unique combination, and that fills us with pride. A wine with many layers, subtle and graceful, but of a fundamental structure that sustains and lengthens the sensation of the wine in the mouth, is the backbone that evokes the soil of calcareous origin, where the grapes come from. It is a wine where patience is rewarded by the different nuances that are displayed in the glass.

VINTAGE 2017

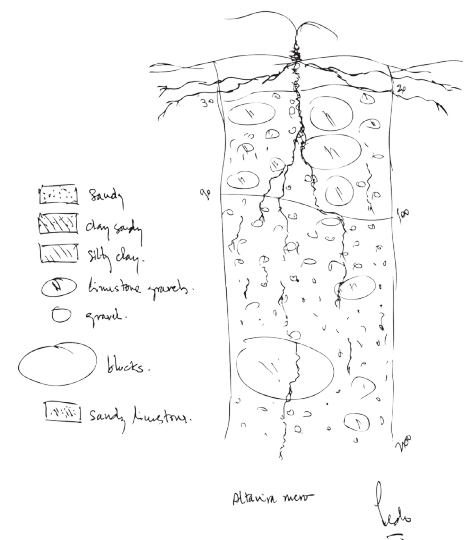
The climatic transition from the “Niño” storm to the “Niña” storm increased the temperatures, bringing with it heat waves during the month of January. True to our philosophy of early harvest, on February 15 we began to collect Malbec grapes in Luján de Cuyo and on February 24 in the Uco Valley. During the harvest, the weather was very favorable, without the influence of hail storms or frosts. The general characteristic of the harvest was the low yield that accentuated the quality of the grapes, which presented higher concentration and flavor. The 2017 vintage is to search and treasure, as there will be fewer bottles available, but of high quality.

WINEMAKING

The grapes go through a double selection process and are released by gravity into small concrete containers. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain careful, gentle handling, pumping is not used; the cap is rotated by manual pigeage throughout the fermentation. The wine was matured in 3,500 ltr untoasted Foudres for 18 months, and 12 months in the bottle. There was a coarse filtration prior to bottling, to ensure no interference with the quality of the wine.

TERROIR & SOIL STRUCTURE

100% of this Malbec stems from the alluvial terrace of Altamira, lying at 1,200 meters above sea level. The soil consists of 3% clay in the fine matrix with limestone covered pebbles and gravels that occupy 85% of the soil volume, giving the wine its elegance and minerality.



TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30
Cork | Bottle Capacity: 750ml | Alcohol: 13.5%
Total Acidity: 5.74 g/l | PH: 3.8 | Residual Sugar: 1.46 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo | Vineyard Manager: Juan José Borgnia