



ALTOS LAS HORMIGAS MALBEC APPELLATION GUALTALLARY 2018
Gualtallary, Valle de Uco, Mendoza

TASTING NOTES

This wine comes from a vineyard with its roots in communion with *caliche* (calcium carbonate conglomerate) which grants a special mineral salinity to this Gualtallary Malbec. On the first approach in the nose, it is quite austere, but patience is rewarded with notes of rosemary, lavender, and graphite. It shows the structure and intensity that is a feature of Malbecs from this area in the Uco Valley, with a fresh palate, fine-grained tannins, and a long and delightful length.

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

The grapes go through a double selection process and are released by gravity into small concrete tanks. The alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In order to maintain a 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 loamy soils of Gualtallary, lying at 1,300 meters above sea level. The soil presents limestone covered pebbles and gravels that occupy 50-70% of the soil volume, with a high percentage of free calcium carbonate in the profile granting to the wine a chalky, fresh minerality.

TECHNICAL NOTES

Variety: 100% Malbec | Closure: DIAM 30 Cork
| Bottle Capacity: 750ml | Alcohol: 13.9% | Total Acidity: 5.33 g/l | pH: 3.7 | Residual Sugar: 1.89 g/l | Winemakers: Alberto Antonini, Attilio Pagli, Leonardo Erazo | Vineyard Manager: Juan José Borgnia

