



ALTOS LAS HORMIGAS MALBEC APPELLATION 2020

Paraje Altamira, Uco Valley, Mendoza

TASTING NOTES

This vintage of our Paraje Altamira Malbec was produced for the first time entirely from our own vineyard Jardin Altamira. This is a certified organic vineyard where soils, filled with limestone-covered rocks and pebbles, nourish the vines that live together with the native flora and fauna, in an ecosystem that fosters biodiversity.

This wine has an intense dark red color, with bright ruby hues. A perfumed wine, with notes of black fruits, such as plums, and floral notes, such as rain jasmine and white roses. The nose also shows aromas of stones, graphite, salt and native plants such as “jarilla” and “coirón”; notes that show the very essence of Paraje Altamira’s terroir. On the palate, it has an elegant entry with a refined, vertical concentration. It is a long wine on the palate, with a perfect balance between limestone tannins and acidity. It has the intensity and structure to age beautifully in the bottle.

VINTAGE 2020

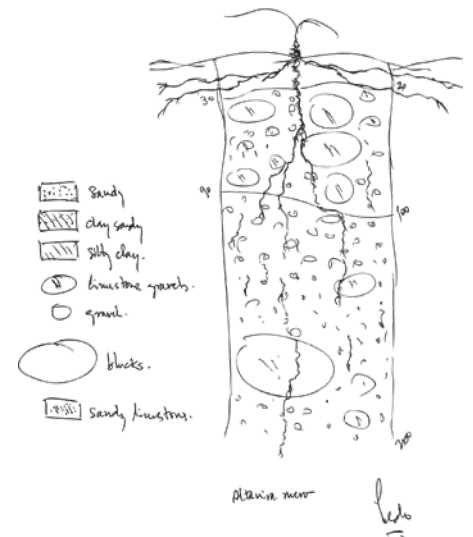
This was a very dry year, with an average rainfall below the region’s historic records. The weather in the months previous to the harvest marked the hottest minimum temperatures of the last ten years, with very hot days. These conditions produced very concentrated grapes, with amazing potential. February 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

The grapes go through a double selection process and are released by gravity into small concrete containers, with no epoxy. The alcoholic fermentation begins with indigenous yeasts at 26°C for 25 days. 30% of stems during maceration. Minimal oenological intervention. In order to maintain careful, gentle handling, pumping is not used; the cap is rotated by manual pigeage twice a day throughout the fermentation. The wine is aged for 20 months, 50% in 3,500 ltr untoasted Foudres and 50% in concrete containers. There is a coarse filtration prior to bottling, to ensure no interference with the quality of the wine. Aging in the bottle for 6 months.

TERROIR & SOIL STRUCTURE

100% organic Malbec grapes coming from our Jardin Altamira vineyard, located in Paraje Altamira (Uco Valley), at 1,200 meters above sea level. We source the grapes from specific polygons that have soils with a great presence of granite rocks with associated calcium carbonate, and silt profiles with dissolved limestone. This vineyard has 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: 5.6 g/l | PH: 3.7 | Residual Sugar: 2.1 g/l |
Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia, Victoria Maselli.

