



ALTOS LAS HORMIGAS MALBEC TERROIR 2020 Uco Valley, Mendoza

TASTING NOTES

This wine embodies the freshness of the Andes Mountains; it is a clear example of how vertical Malbec from the Uco Valley can be. It has a deep red color with subtle bordeaux hints. As the wine unfolds in the nose, it shows notes of plums, quince, cherries, eucalyptus and green pepper. It is very juicy on the palate, with an intense entry. It has balanced, calcareous, fine-textured tannins. The finish is fruity and saline. Ideal to pair with Mediterranean cuisine and red meats.

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

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: 13.8% | Total Acidity: 5.25 g/l
PH: 3.70 | Residual Sugar: 2.0 g/l
Closure: DIAM | Capacity: 750mL
Winemakers: Alberto Antonini, Attilio Pagli,
Federico Gambetta, Ana Wiederhold | Vineyard Management: Juan José Borgnia,
Victoria Maselli.

