


**ALTOS**  
 LAS HORMIGAS


## ALTOS LAS HORMIGAS MALBEC TERROIR 2018

Uco Valley, Mendoza

### TASTING NOTES

A fresh Uco Valley Malbec from the altitude of the Andes mountains. It shows an aromatic herb perfume along with impressive violet aromas. This is a juicy and intense wine, with notes of youthful plum and blueberry fruit. It has a great grip on the palate, with layered tannins and a balanced, long finish. Ideal to pair with Mediterranean cuisine and red meats.

### 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

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 24-28°C, for 12 days. Each tank is tasted three 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: 13.7% | Total Acidity: 5.7 g/l  
 PH: 3.75 | Residual Sugar: 1.9 g/l  
 Closure: DIAM 10 | Capacity: 750mL  
 Winemakers: Alberto Antonini, Attilio Pagli  
 Vineyard Manager: Juan José Borgia



Safra 2015. Almoço 05/02/2023.