



Mendoza Malbec Clásico 2018

Luján de Cuyo, Mendoza, Argentina



PRODUCER

Altos Las Hornigas is based in Luján de Cuyo, the first officially recognised appellation in Mendoza and one of the region's premium vine growing areas. The estate is known as a Malbec specialist with a reputation as one of the country's top five producers of this particular variety. Alberto Antonini and fellow Tuscan, Antonio Morescalchi, were so impressed with the vineyards in the area around Mendoza, following their first trip to Argentina in 1995, that they persuaded a few friends to join with them in buying this estate. The estate covers 88 hectares with 56 in production.

VINEYARDS

The fruit for the Clásico is from vineyards in Luján de Cuyo with fine silty-sandy soils with good drainage, which encourages deep root development. The area has a semi-desert climate with little rainfall and hot days and cool nights. The soils are deep which delays ripening and avoids hydrological stress.

VINTAGE

The 2018 vintage can be described as a classic year for Mendoza Malbec. Low rainfall and cool temperatures in the harvest months of February to April gave rise to fruit with optimal ripeness, smooth tannins and fresh natural acid.

VINIFICATION

Grapes from different vineyards were vinified separately. After a careful double sorting process, the grapes were gently pressed and fermented with indigenous yeasts in order to express the character of each of the selected vineyards. Fermentation took place in stainless steel tanks between 24-28°C for 10 days. Each tank was tasted three times a day to determine what was needed, and the wine was blended. The wine was then aged for a minimum of nine months in concrete vats.

TASTING NOTES

This Malbec is deep violet-red in colour. The nose displays characteristic notes of red fruits, plums, strawberries and subtle notes of peppermint. This wine is all about freshness - the palate is supple and juicy, with soft but structured tannins and a long finish.

Grape Varieties	100% Malbec
Winemaker	Alberto Antonini / Attilio Pagli / Leonardo Erazo
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2.03g/L
Acidity	5.13g/L
Wine pH	3.8
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan