

**MALBEC CLÁSICO – ALTOS LAS HORMIGAS – MENDOZA – PRODUCIDO Y EMBOTELLADO POR ALTOS LAS HORMIGAS – MENDOZA – PRODUCTO DE ARGENTINA 13,9% 2011**

[www.altoslashormigas.com](http://www.altoslashormigas.com)

**COLOUR:** ruby with purple reflexes

**FLAVOURS:** cherry, strawberry, musk, bark tree and violet

**TASTE:** soft, dry and with a little salivation; touch of tannic astringency and the final is cherry flavoured; the gustative aromatic persistency is about 4/5 seconds

**PAIRING:** on every occasion

**MALBEC TERROIR – ALTOS LAS HORMIGAS – VALLE DE UCO – MENDOZA – PRODUCIDO Y EMBOTELLADO POR ALTOS LAS HORMIGAS – MENDOZA – PRODUCTO DE ARGENTINA 14,5% 2009**

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**COLOUR:** ruby with garnet reflexes

**FLAVOURS:** cherry, olive, gum, wax, asphalt, talc and petals of roses

**TASTE:** great softness, strong alcoholic dryness and tannic astringency; not so much salivation and the final is cherry and olive flavoured; the gustative aromatic persistency is about 5/6 seconds

**PAIRING:** mixed barbecue

- The succulence of the meat is compensating for the alcoholic dryness and for the astringency of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** good nose and nice mouth: it makes pleasure drinking this wine