



TERRAZAS

de los Andes

GRAND CABERNET SAUVIGNON | 2018

THE FULLEST EXPRESSION OF CABERNET SAUVIGNON FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% CABERNET SAUVIGNON

	80%	20%
LOCATION	Perdriel, Luján de Cuyo	Paraje Altamira, Uco Valley
VINEYARD	Los Aromos Estate	El Pedregal Estate
ELEVATION	1000 m / 3,280 ft above sea level	1,100 m / 3,608 ft above sea level
SOIL	Sandy loam, stones, gravel, and clay. The vines are gently stressed by means of restricted irrigation, which forces the roots to go deep.	Alluvial sandy loam soils with mineral diversity, characterized by limestone.
HARVEST	April 12th, 2018	April 12th, 2018
EXPRESSION	The Cabernet Sauvignon from this deep soil reveals dark berry notes, such as blackcurrant and a beautiful freshness.	
	This terroir infuses grapes with red bell pepper aromas, hints of menthol, as well as great structure and concentration.	

VINTAGE REPORT



The 2018 harvest was marked by three important characteristics. Firstly, a temperate and dry spring, with some frosts, but not of great relevance. Secondly, a warm January with temperatures above the norm in the lower areas and similar to the average in the higher zones, and thirdly, the autumn was very even and mild, which allowed us to handle harvest times well and harvest with optimum maturity. The 2018 harvest will be memorable. The quality of the grapes was excellent. The conditions of maturity by temperatures and exceptional thermal amplitudes helped to obtain fresh, healthy fruit with very good concentration of color, with coarse skins, which favor very high-quality wines.

WINEMAKING



1. Grapes are hand-harvested in the early morning hours.
2. Bunches and berries are thoroughly selected at the winery. Gravity filling of small fermentation tanks.
3. Alcoholic fermentation triggered with selected yeasts at 28-30 °C / 82,4-86 °F. Gentle and prolonged maceration for 21-28 days average, combining pigeage and délestage.
4. The wine is aged for 12 months in French oak barrels.
5. Clarification and filtration.
6. Extended bottle ageing for at least 12 months.

TASTING NOTES



COLOR: Intense red with blue tones.

AROMAS: A complex bouquet of black fruit, of black berries, and notes of red pepper framed by aromas of clove and vanilla from the ageing in oak.

TASTE: The start is bold and fills the mouth. This wine boasts juicy and persistent tannins that guarantee a long ageing potential.

FOOD PAIRING

Ideal to pair with roasted or grilled red meat, game meat, stews, strong flavored and aged cheese, species like black pepper and mustard, and black truffles and mushrooms.

