



TERRAZAS

de los Andes

GRAND CABERNET SAUVIGNON | 2019

THE FULLEST EXPRESSION OF CABERNET SAUVIGNON FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% CABERNET SAUVIGNON

LOCATION	60%	40%
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	March 22nd, 2019	March 23rd, 2019
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 2019 vintage has been exceptional for the quality of the wines produced. It will go down as one of the best vintages of the decade since the favorable climatic conditions contributed to determine the precise moments for harvesting at the desired maturity stage.

Winter 2018 was colder than the previous ones. This resulted in a good, homogeneous and abundant bud break of the buds left at pruning time. December and January had many days of high temperatures that accelerated maturity of red wine grapes, compared to regular seasons. Due to little rain in February and most of the month of March, the health of the vineyards was excellent, which directly translated into healthy and clean 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 bright red.

AROMAS: A complex bouquet of black fruit such as currant and red pepper framed by aromas of chocolate and vanilla from the ageing in oak.

TASTE: The start is bold and fills the mouth. It stands out for presenting a greasy and velvety sensation. This wine has juicy, sweet 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.

