



TERRAZAS

de los Andes

GRAND CABERNET SAUVIGNON | 2020

THE FULLEST EXPRESSION OF CABERNET SAUVIGNON FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% CABERNET SAUVIGNON

LOCATION	75%	25%
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, 2020	March 19th, 2020
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.

75%
Perdriel, Luján de Cuyo

25%
Paraje Altamira, Uco Valley

Los Aromos Estate

El Pedregal Estate

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VINTAGE REPORT



The 2020 harvest season was characterized by a hot and dry summer that disrupted the maturity variables. Two more factors also had a significant effect. Firstly, the frost, which brought down production and, secondly, the water restriction to which the vineyards were exposed. All these factors hot temperatures, yield reductions and lack of water brought the harvest forward from 2 to 4 weeks, depending on the location. Although this was a hot year, the harvest offered a unique frame for the preservation of acidity, fine colours, and fresh aromas.

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 with ruby-red shades

AROMAS: A complex bouquet that shows black pepper, tobacco and fresh herbal hints, combined with notes of dark chocolate and caramel due to the oak aging.

TASTE: It stands out for presenting a greasy and long sensation with granular tannins and a fresh finish.

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.

