



# TERRAZAS

de los Andes

## GRAND CHARDONNAY | 2020

THE FULLEST EXPRESSION OF CHARDONNAY FROM TERRAZAS DE LOS ANDES

### COMPOSITION: 100% CHARDONNAY

	20%	80%
LOCATION	Gualtallary, Uco Valley	Gualtallary, Uco Valley
VINEYARD	El Espinillo Estate	Caicayén Estate
ELEVATION	1,650 m / 5,413 ft above sea level	1,230 m / 4,035 ft above sea level
SOIL	Sandy loam soil. Presence of calcareous, medium and small blocks.	This terroir is made of permeable and sandy loam, abundant gravel, and clay. It is also particularly calcareous.
HARVEST	March 21st, 2020	February 14th, 2020
EXPRESSION	The grapes from this terroir reveal intense mineral flavors like gunpowder, as well as stunning freshness.	This terroir infused grapes with mineral aromas, hints of grapefruit and great freshness.



### 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.

White wines showed a great varietal typicity. Wines from the Uco Valley revealed an exceptional quality. As regards Chardonnay, they have a particularly good natural acidity and great amount of freshness.

### WINEMAKING



Coming from the renowned appellation of Gualtallary, these grapes represent all the fresh taste of magic mountain the Uco Valley can offer. Grand Chardonnay grapes are the first to be picked in the harvest season in search for dominant acidity and a delicate nose that is only achieved with an early harvest of some specific parcels in our vineyards. Full clusters are pressed in a basket press to avoid any movement. The clear juice obtained is inoculated and placed in oak barrels to ferment and age for 8 months. During this period, lees are stirred to achieve greater creaminess that will balance the acidity.

### TASTING NOTES



**COLOR:** Yellow with green hues.

**AROMAS:** High aromatic intensity and complexity due to the combination of floral and fruit aromas. It reveals notes of jasmine, anise, white peach and vanilla.

**TASTE:** Outstanding freshness thanks to its balanced and persistent acidity. It is full-bodied and creamy.

### FOOD PAIRING

Ideal to pair with white meat such as rabbit, game bird, smoked fish, seafood, Edam and Brie cheese.

