



# MALBEC

PARCEL N° 1 E

EL ESPINILLO

2017

  
**TERRAZAS**  
*de los Andes*

With this limited edition, Terrazas de los Andes winery expresses its expertise in discovering - for more than 20 years - the best Grand Crus of Mendoza. Parcel is the ultimate expression of our most appreciated Malbec parcels. Through a single variety and careful winemaking techniques, we unveil the personality and character of each terroir. Historical and genuine parcels were chosen by their capacity to carve our signature variety until obtaining the maximum degree of purity and typicity.

### THE HARVEST

The 2017 harvest was characterized by its high quality and low volume. The cold of the previous two spring seasons combined and resulted in low weight clusters, but the concentration and general quality of the grapes was exceptional as a consequence of the health of the grapes, the excellent weather at the time of maturity and the low quantity of grapes per plant.

Due to the yields and excellent maturity, the wonderful concentration of tannins and very intense colors that were achieved in this varietal are amazing. The typical aromas of red fruits, plums and violets are very present. Thanks to the structure achieved by the tannins, this vintage has achieved wines that fill the mouth and we can anticipate that they will have a great capacity for ageing.

*Terrazas de los Andes Technical Team.*

### TERROIR

El Espinillo vineyard is located at the highest part of the renowned appellation, Gualtallary, in Tupungato, Uco Valley, and it is the highest productive estate so far in the area.

Parcel N°1 East of El Espinillo, planted in 2008 at the extreme altitude of 1650 meters (5,413 ft) has an amazing gravelly, rocky and alluvial soil, full of limestone. The distinct cold climate together with the substantial calcareous soil confer to this Malbec a unique expression.

### VINEYARD

Altitude: *1,650 meters/5,413 feet above sea level.*

Vineyard location: *El Espinillo estate (Gualtallary – Uco Valley)*

Year planted: *2008*

Soil texture: *55 % sand, 20% limestone, 15 % silt, 10 % clay*

Percentage of vines owned: *100 %*

Yield: *45 qq/ha*

Planting density: *5,000 plants/ha*

Irrigation system: *drip irrigation*

Trellis system: *vertical trellis*

Pruning system: *cordon*

### VINIFICATION

1. Hand-harvesting during the coolest hours of the day in mid-April.
2. Manual selection of clusters and berries at the winery. Gravity filling of 2,500 kg French oak vats.
3. Alcoholic fermentation. Maceration for 3 weeks. Manual *pigeage* and *délestage*.
4. Malolactic fermentation and ageing for 12 to 14 months French oak barrels, 30 % - 50% of new oak.
5. Periodic wine racking to achieve natural clarification and brightness.
6. Bottling of unfiltered wine and ageing for 18 months before release.

### TASTING NOTES

#### COLOR

Deep, brilliant red

#### AROMA

Of an intense, lively and complex aromatic expression with notes of violets and herbs, fresh coconut and mustard.

#### TASTE

Very aromatic, fluid and well-balanced. It is crispy with beautiful acidity and tension.

### FOOD PAIRING

Ideal to pair with red and game meats either grilled or slow-cooked, as well as semi-mature cheese and spicy but not too hot food.

### SUGGESTED DISH



Dijon-mustard duck breast with cognac smoke

The mustard adds intensity and acidity to the duck meat that contains a lot of proteins and flavor. The cognac smoke boosts the aromatic complexity of this Parcel.

*Noelia Scquizziatto – Chef Terrazas de los Andes*