

MALBEC

PARCEL N° 12 S

LICÁN

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

Our vineyard Licán, whose name comes from the native Mapuche language and refers to the rolling stones from the mountains, is located in the district of Chacayes (GI), department of Tunuyán in the Uco Valley at 1,250 m (4,010 ft). Placed on an alluvial fan created by the sediments of the *Grande* river, the estate presents steep slopes, poor and heterogenous soils with a sandy, loamy texture and calcareous coating. The weather in this region is cold which translates into a slower ripening process, favoring aromatic and color concentration

The soil of parcel N° 12 South of Licán estate delivers a vibrant Malbec that is powerful on the palate with aromas of black fruit and floral and herbal notes.

VINEYARDS

Altitude: 1.250 metres/4.101 feet above sea level

Vineyard location: *Los Chacayes, Tunuyán (Uco Valley)*

Year planted: 2007 years

Soil texture: 70 % sand, 15 % silt, 15 % clay

Percentage of vines owned: 100 %.

Yield: 70 qq/ha

Planting density: 7,937 plants/ha

Irrigation system: *drip irrigation*

Trellis system: *high vertical trellis*

Pruning system: *simple Guyot*

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 red color with purple hues

AROMA

Intense and complex on the nose, it delivers aromas of black fruit, dried wild herbs like rosemary, thyme and hints of clove.

TASTE

A balanced and concentrated wine that offers density and powerful tannins that grant a long and persistent finish.

FOOD PAIRING

It perfectly pairs with grilled and slow-cooked beef, roasted vegetables and semi-hard cheeses such as *Pategrás*, *Gruyere* and Cheddar.

SUGGESTED DISH



Lamb T-bone with thyme butter and black garlic and caramelized gnocchi

This persistent and opulent wine will be boosted by this pairing of deep lamb flavors and the sweetness of the garlic with the subtle flavor of the thyme.

Noelia Scquizziatto – Chef Terrazas de los Andes