



# MALBEC

PARCEL N° 10 W  
LOS CEREZOS  
2017



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

The loamy soil of this special parcel located at Las Compuertas (GI), Luján de Cuyo, exhibits an excellent proportion of sand, silt, and clay, keeping it fresh and moist. It is homogenous and deep, with great concentration of pebbles distinguishing it from the rest of Las Compuertas terroir. This condition makes drainage and deep rooting easier. These ungrafted grapevines planted in 1929 produce low yield naturally and are completely adapted to their terroir. They are in balance with their environment offering a great quality and consistency through the years.

When these soil characteristics are given at an ideal altitude, which implies cool nights and sunny days, the Malbec is round and smooth. Thanks to the long periods of ripeness—only possible in this terroir—concentrated, strong, pleasant and extremely aromatic wines are produced.

### VINEYARD

Altitude: 1,070 meters/3,501 feet above sea level  
Vineyard location: GI Las Compuertas (Luján de Cuyo)  
Vineyard age: planted in 1929  
Soil texture: 42 % sand, 42 % silt, 16 % clay  
Percentage of vines owned: 100 %  
Yield: 40 qq/ha  
Planting density: 5,555 plants/ha  
Irrigation system: flood irrigation  
Trellis system: low vertical trellis  
Pruning system: double 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 with purple highlights

#### AROMA

Appealing and intense on the nose, it reveals the typical aromatic character of the Malbec from Las Compuertas, offering aromas of black fruit of blueberry, plum and cherry.

#### TASTE

Powerful and concentrated, this Malbec stands out for its round tannins, good acidity and long and gentle finish.

### FOOD PAIRING

Ideal to combine with roasted or grilled meat, slow-cooked meat, grilled vegetables, mushroom *duxelle* and aged cheeses.

### SUGGESTED DISH



Ossobuco tortellini with demi-glace and  
*Pepato* cheese

The slow cooked ossobuco filling with a sauce that gathers the intense flavors of meat will enhance this wine's attributes and elegance. The subtle hint of pepper from the *Pepato* cheese will also lift the pairing.

*Noelia Scquizziatto – Chef Terrazas de los Andes*