

MALBEC
PARCEL N° 1 E
EL ESPINILLO
2018



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.

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*

97 pts
James Suckling

96 pts
Tim Atkin

HARVEST & VINIFICATION

In average 2018 was warmer and drier than the historic, but the temperatures of the end of March and beginning of April were low. These low temperatures slowed down the ripening process and allowed us to pick at the optimal maturation point or “al dente” as we like to say. The harvest was done manually, and we selected the best bunches upon their arrival at the winery. We obtained excellent tannin quality which translated into a gentle and elegant maceration of 21 days.

Only 30% was aged in French oak barrels of first use and the other 70% aged in second-use barrels.

HARVEST DATE April 5th

TASTING NOTES

Deep red color with blue hues. Intense nose of a unique profile that showcases the extreme altitude. Aromas of blueberries, violets, spices and mountain herbs like *jarilla* and thyme. In the mouth, it reveals bright and balanced acidity and silky tannins that display the tension of calcareous soils. It has a long and persistent finish.

FOOD PAIRING



Ideal to pair with game meat like deer and wild boar prepared with fresh herbs like thyme and rosemary, pine mushrooms, mustard, accompanied by vegetables like egg plant, beet and tubers. It goes very well with mature cheese like Gruyere, Parmesan and *Peppato*.