

MALBEC

PARCEL N° 12 S

LICÁN

2018


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.

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.

VINEYARD

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*

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 March 20th

TASTING NOTES

Deep red color with purple hues. On the nose, it reveals a fine complexity, blending aromas of black fruit like blackberry and dry wild herbs like *jarilla*, rosemary and thyme. Great concentration and meaty, silky tannins that added to a balanced acidity, make this wine long and persistent in the mouth.

FOOD PAIRING



It perfectly pairs with roasted or grilled beef, kid or lamb grilled accompanied by bell pepper, egg plant, pumpkin and tomato. Spices like cinnamon, star anise and clove.

98 pts
James Suckling

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