

# MALBEC

PARCEL N° 2 W  
LOS CASTAÑOS  
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. These historical and genuine parcels were chosen by their capacity to carve our signature variety until obtaining the maximum degree of purity and typicity.

## TERROIR

“Los Castaños” is located in the GI Paraje Altamira on the alluvial fan formed at the source of the Tunuyán River. It contains a bed of abundant rolling stones and big rocks covered with limestone, and an alluvial deposit of sand on top of it. They are soils of tertiary-age origin—very dry and highly permeable—forcing the plant to take root deep in its search for clay and moisture. Ungrafted and drip irrigated grapevines planted in 2006 grow in complete harmony with the environment and produce Malbec grapes of unique and extraordinary quality.

The arid continental climate typical of mountain regions is very cool, with powerful sun exposure, temperature range over 16 °C/ 60.8 °F and scarce precipitations occurring mainly in the summer. When loose and poor soils match with this climate, Malbecs result impetuous and powerful, structured and expressive; with an unmistakable color and distinguishing mineral fresh notes.

## VINEYARD

Altitude: *1,100 meters/3,608 feet above sea level*  
Vineyard location: *GI Paraje Altamira (Uco Valley)*  
Vineyard age: *planted in 2006*  
Soil texture: *70 % sand, 15 % silt, 15 % clay with high presence of limestone rocks*  
Percentage of vines owned: *100 %*  
Yield: *40 qq/ha*  
Planting density: *5,555 plants/ha*  
Irrigation system: *drip irrigation*  
Trellis system: *low vertical trellis*  
Pruning system: *double 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 blue with purple tones. On the nose, it reveals aromas of plums, violets, dry herbs and spices that provide great complexity and intensity to this true exponent of Paraje Altamira. Great concentration that is perceived in a gentle and balanced way in the entire mouth. It showcases tannins that contribute to a creamy and unctuous mouthfeel, typical of this region of rocky and calcareous soils.

## FOOD PAIRING



Ideal to pair with grilled, roasted or slow-cooked beef or ostrich, dry spices like smoked paprika, ground chili or cinnamon. It goes very well with dark chocolate desserts.

**97 pts**  
James Suckling

**96 pts**  
Tim Atkin

