

MALBEC
PARCEL N° 10 W
LOS CEREZOS
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

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*

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 28th

TASTING NOTES

Deep ruby red color with purple highlights. This exponent showcases the flagship aromas of Las Compuertas Malbec: an excellent combination of red and black fruit like raspberry, blackberry, plum and cherry. Sweet and gentle entrance with round tannins that intensify the mid-palate with a velvety texture. Balanced, kind and long finish.

FOOD PAIRING



Ideal to combine with roasted or grilled red meat like kid, lamb or wild boar and grilled vegetables like bell peppers, tubers, carrot or cabbage. It goes very well with Gruyere or blue cheese and fruity desserts with blackberries, rhubarb, plum and figs.



97 pts
James Suckling

95 pts
Descorchados