

# TERRAZAS

MALBEC  
PARCEL N° 1 E  
EL ESPINILLO  
2020

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

Finca El Espinillo is located in the Gualtallary GI (Geographical Indication) in the Tupungato department of the Uco Valley, at an elevation of 1650 meters above sea level, making it the highest productive estate in the area to date.

Situated entirely within the Las Tunas river fan, El Espinillo features sandy-loam soils with the presence of medium to small-sized rocks covered with calcareous material.

This GI has a desert climate with average annual rainfall ranging between 280 and 400mm. It is distinguished by extremely low average temperatures with significant variations due to the steep slope of the terrain.



## 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 kg/ha  
Planting density: 5,000 plants/ha  
Irrigation system: drip irrigation  
Trellis system: vertical trellis  
Pruning system: cordon

## VINTAGE

The 2020 had a hot and dry summer that disrupted ripening variables. Two additional factors added to this situation. On one hand, frost pushed production downwards, and on the other hand, vineyards faced water restrictions. All these factors - heat, yield decrease, and lack of water - led to an early harvest by 2 to 4 weeks, depending on the location. Despite being a hot year, this vintage presents a unique acidity preservation, good colors, and fresh aromas. The Malbec from Valle de Uco displays great aromatic freshness, with notes of red and black fruits and a pronounced mineral character. On the palate, it reveals balanced acidity and higher polyphenolic concentration compared to the previous year, with excellent concentration.

## TASTING NOTES

Ruby red icolor. On the nose, it is very intense and deep, displaying a unique and complex profile that reflects the high-altitude terroir. Fresh fruit aromas such as black cherry and blackberries stand out, along with hints of wild herbs like tarragon, and it surprises with hints of ink and iodine. On the palate, it is juicy, with tannins that coat the entire mouth. It has a long, persistent finish that brings back memories of its wild origin.



## 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.

## AWARDS

99 pts  
JAMES SUCKLING

97 pts  
TIM ATKIN