TERRAZAS MALBEC PARCEL N° 10 W LOS CEREZOS 2020

With this limited edition, Terrazas de los Andes winery expresses its expertise in discovering 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.

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.



VINFYARD

Altitude: 1,070 meters/3,501 feet above sea level Vineyard location: Gl Las Compuertas (Luián de Cuvo)

Vineyard age: planted in 1929

Soil texture: 42 % sand, 42 % silt, 16 % clay

Percentage of vines owned: 100%

Yield: 40 aa/ha

Planting density: 5,555 plants/ha Irrigation system: flood irrigation Trellis system: low vertical trellis Pruning system: double Guyot

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

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.



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.

AWARDS

98 pts
JAMES SUCKLING

96 pts TIM ATKIN