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TERRAZAS

MALBEC
PARCEL N° 12S
LICAN
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

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: 1.200 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

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 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.



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.

AWARDS

98 pts
JAMES SUCKLING

96 pts
TIM ATKIN