

# TERRAZAS

MALBEC

PARCEL N° 2W

LOS CASTAÑOS

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

“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.



## VIÑEYARD

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

## 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 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.



## 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.

## AWARDS

96 pts

JAMES SUCKLING

94 pts

TIM ATKIN