

# MALBEC

## RESERVA

### 2017

  
**TERRAZAS**  
*de los Andes*



#### VINTAGE REPORT

The 2017 harvest was characterized by its high quality and low volume. The cold of the previous two spring seasons combined and resulted in low weight clusters, but the concentration and general quality of the grapes was exceptional as a consequence of the health of the grapes, the excellent weather at the time of maturity and the low quantity of grapes per plant.

The reds were highlighted by very intense colors, aromas of fresh fruits, flowers and spices. Very balanced wines were obtained, with good ageing potential as they have aromatic complexity, freshness and very good acidity.

Due to the yields and excellent maturity, the wonderful concentration of tannins and very intense colors that were achieved in this varietal are amazing. The typical aromas of red fruits, plums and violets are very present. Thanks to the structure achieved by the tannins, this vintage has achieved wines that fill the mouth and we can anticipate that they will have a great capacity for ageing.

*Terrazas de los Andes Technical Team*

#### VINIFICATION

1. Hand-harvesting between March and April.
2. Cluster destemming and slight berry crushing.
3. Fermentation and maceration for 20-25 days average, alternating pumping over and délestage. Devatting.
4. Ageing: 40% is aged in French oak barrels of 4 uses for 12 months.
5. Clarification. Light filtration. Bottling.
7. Bottle ageing for 6 months minimum.

#### TECHNICAL INFORMATION

**Vineyard location:** *Las Compuertas (Luján de Cuyo), Paraje Altamira, Eugenio Bustos, Chacayes and Gualtallary (Uco Valley).*  
**Altitude:** *as from 1,070 meters (3,510 feet) and 1,650 meters (5,413 feet) above sea level.*  
**Vineyard age:** *20 to 90 years old.*  
**Percentage of vines owned:** *100 %*  
**Yield:** *80 qq/ha. average.*  
**Planting density:** *4,000 to 5,555 plants/ha.*  
**Irrigation system:** *flood and drip irrigation.*  
**Trellis system:** *vertical trellis.*  
**Pruning system:** *Guyot and cordons.*

#### TASTING NOTES

##### COLOR

Intense red with purple hues.

##### AROMA

Marked floral character with aromas of violets laced with red and black fruit notes and subtle hints of chocolate. The bouquet is completed with delicate toasty notes and aromas of tobacco from the well-integrated oak.

##### TASTE

Aromatic and fresh. Its precise tannins provide great softness and presence in the mouth.

#### FOOD PAIRING

Ideal to pair with red grilled meat and hard cheeses.

#### SUGGESTED DISH



Goat ribs with black garlic sauce and vegetables.

This Malbec perfectly highlights the flavors of the goat meat. Its body and liveliness invite us to continue drinking with every bite.

*Noelia Scquizziatto – Chef Terrazas de los Andes*