



TERRAZAS DE LOS ANDES

EXTREMO MALBEC 2022

DISTINCTIVE · SITE-SPECIFIC · UNPRECEDENTED

TERRAZAS DE LOS ANDES EXTREMO MALBEC BEAUTIFULLY MARRIES OUR REMARKABLE WINEMAKING TECHNIQS WITH THE UNMISTAKABLE VITALITY OF AN EXTRAORDINARY MALBEC TERROIR. THIS WINES CAPTURES OUR ADMIRATION THROUGH ITS DISTINCTIVE FRESHNESS, DRAWING FROM THE EXCEPTIONAL VINEYARD NESTLED WITHIN A SMALL UNPARELLELD PARCEL OF THE ANDES.

GREAT WINES ARE GROWN, NOT MADE

With the strong belief that wines are grown not made, Terrazas de los Andes wines captures the pure, fresh taste of the Andes. Cultivated in unique and privileged terroirs, in harmony with the mountain life we guard, our high-altitude wines are fresh and layered, yet surprisingly elegant and bright.

El Espinillo Vineyard is located in the Gualtallary GI in Tupungato, Uco Valley, at 1650 meters above sea level, making it the highest productive vineyard in the area. Situated entirely in Las Tunas river alluvial fan, El Espinillo features sandy loam soils with the presence of medium to small-sized rocks covered with calcareous. This vineyard is characterized by extremely low average temperatures with marked variations due to the pronounced slope of the terrain. This parcel was chosen for its ability to represent our most emblematic grape variety, achieving a unique freshness, great aromatic expression, and a distinctive varietal character.

EL ESPINILLO VINEYARD, GUALTALLARY, UCO VALLEY

Location: IG Gualtallary, Tupungato (Uco Valley)

Parcel: 1E

Altitude: 1.650 meters/5,413 feet above sea level

Year planted: 2008

Soil profile: Sandy-loam soils, with small-sized rocks, covered with calcareous

Yield: 45 qq/ha

Planting density: 5,000 plants/ha

Irrigation system: precise drip irrigation

Trellis system: vertical trellis

Pruning system: Cordon



2022 HARVEST NOTES

The philosophy of Terrazas de los Andes consists of cultivating each parcel with precision, individually, until defining the harvest time, plot by plot, for the fruits to express their freshness to the fullest. We tend to be among the first to harvest, aiming to prioritize elegance over power and avoid overripening to preserve the floral and fruity aromas of Malbec, as well as its natural acidity.

The 2022 harvest was characterized by lower temperatures than the average during the ripening season and slightly higher precipitation than average during the key months of January to March. This fresh harvest, quite early for Terrazas de los Andes, allowed the grapes to develop deep color and gradual ripening, showcasing higher acidity reflected in wines with great freshness, elegance, and aromatic intensity. A cool year with vibrant and elegant wines.

WINEMAKING

The entire winemaking process is carried out meticulously, employing precision vinification techniques and highly accurate procedures. The grapes from this **unique plot** are gently destemmed and gravity-fed into the tanks. About 15% of the clusters are preserved without destemming to promote carbonic maceration phenomena, and a subtle maceration lasting 3 to 4 weeks takes place. Fermentation occurs in oak vats. After fermentation, the wine undergoes aging in different vessels: 30% in first-use barrels, 40% in second-use barrels, and the remaining 30% in clay amphorae for 12 months to preserve its aromatic expression. Once completed, the wine is cellared for at least another 12 months.

THE FRESH TASTE OF THE ANDES

Terrazas de los Andes Extremo Malbec presents an attractive ruby red color. It exhibits a vibrant aromatic expression, with delicate notes of fresh red cherry, grapefruit peel, and violets, complemented by subtle hints of fresh blackberry. A faint touch of chocolate, a reminder of its barrel aging, adds depth and complexity. On the palate, it is fresh and juicy, with a texture defined by present and granular tannins reminiscent of chalk and graphite. Its balanced acidity enhances the fruit-forward profile, bringing vibrancy and elegance to the wine.

AGING
POTENTIAL
20
YEARS

DECANT
FOR
50
MINUTES
BEFORE SERVING

SERVE AT
57° F
16° C

ABV: 13,75%
PH: 3.77
SUGAR: 1.3 G/L
ACIDITY: 4,61



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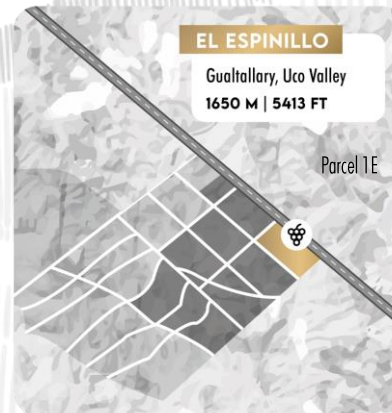
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