TERRAZAS DE LOS ANDES
GRAND CABERNET SAUVIGNON 2021

GRAND CABERNET SAUVIGNON EMBODIES THE METICULOUS HARMONY ACHIEVED BY OUR WINEMAKERS. WITH EXPERTISE AND A PROFOUND UNDERSTANDING OF OUR VINEYARDS, THIS ESTATE GROWN WINE REPRESENTS A SEAMLESS BLEND OF TERROIRS. EACH SIP REFLECTS OUR RELENTLESS PURSUIT OF EXTRAORDINARY WINEMAKING, UNVEILING THE TRUE ESSENCE OF OUR VINEYARDS IN EVERY LAYER OF THIS COMPLEX AND WELL-BALANCED WINE.

LAYERED · ELEGANT · BALANCED

UNLEASHING AND PROTECTING THE TOP OF THE ANDES

The risk of cultivating at higher elevations is just as elevated as the quality of the grapes we obtained. This early understating of high-altitude's benefits allowed us to cultivate a unique set of cool-climate vineyards in what have since become the most renowned appellations of Mendoza, Argentina, ranging from 1000m / 3281 ft to the highest vineyard in Gualtallary at 1650 m/ 5348 ft. Holding a longstanding connection to the Andes, we are committed to both cultivate while preserving this fragile ecosystem.

GUARDIANS OF MOUNTAIN LIFE

Our sustainability program, Guardians of Mountain Life embraces the following pillars:

- Preserve the natural resources at the top of the Andes
- Mitigate our climate impact on mountain ecosystem
- Engage our Andean communities and preserving their culture
- Empower Terrazas de los Andes's people

OUR MOSAIC OF TERROIRS

- *Los Aromos Vineyard* – *Perdriel, Luján de Cuyo:* (1000m/3280 ft) The soil is sandy, with gravel and clay evenly distributed to restrict irrigation, compelling the vines to root more deeply.(1)

- *El Pedregal Vineyard* – *Paraje Altamira, Uco Valley* : (1100m/3608 ft) Heterogeneous alluvial soil composition with a sandy loam profile, mineral diversity, and great presence of limestone. (2)

2021 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 Cabernet Sauvignon, as well as its natural acidity.

The 2021 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

Originated from two of our best regeneratively cultivated Cabernet Sauvignon vineyards located at the foothills of the Andes in Luján de Cuyo and Uco Valley.

The grapes from each plot are destemmed and placed in tanks using gravity. Gentle maceration takes place for 3 to 4 weeks, with pump-overs and punch-downs. Malolactic fermentation.

Aging: A blend of plots is created and aged for one year in oak barrels, with 60% being first-use barrels and the rest in second-use barrels to preserve the freshness and purity of the fruit.

THE FRESH TASTE OF THE ANDES

AROMA: A complex palette of aromas that shows black pepper, tobacco and fresh herbal hints, combined with notes of dark chocolate and caramel due to the oak aging.

PALATE: full-bodied and round, the wine boast intense flavors with granulated tannins. Refreshing ending enhanced by its well-balanced acidity.

AGEING POTENTIAL
10
YEARS

SERVE AT
57º F
16º C

ABV: 13,8%
PH: 3,72
SUGAR: 1.1 g/l
ACIDITY: 5,1