

TERRAZAS DE LOS ANDES

GRAND MALBEC 2021

GRAND MALBEC 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.

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

- **Las Compuertas Vineyard** – Luján de Cuyo: (1070m/3510 ft) sandy-loam and deep soils, these ungrafted vines, planted in 1929, yield naturally low, being fully adapted and balanced with their surroundings. (1)
- **Licán Vineyard** – Los Chacayes, Uco Valley: (1200m/3937 ft) The heterogeneous soil composition with high concentration of calcium carbonate and its natural topography favor earlier ripening with great tension and aromas. (2)
- **Los Castaños Vineyard** – Paraje Altamira, Uco Valley (1100 m/3610 ft): small rounded stones with calcareous material, in harmony with mountain continental climate and strong sun exposure result in a balanced and structured Malbec. (3)



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 Malbec, 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 12 Malbec plots from three of our best regeneratively cultivated Malbec 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 40% being first-use barrels, 15% in oak cubes, and the remainder in second-use barrels to preserve the freshness and purity of the fruit.

THE FRESH TASTE OF THE ANDES

AROMA: Highly diverse aromatic palette. Notes of plums, and cherries from Las Compuertas blend with the aromas of violets and thyme from Paraje Altamira, and the hints of blackberries, blueberries, and rosemary from Los Chacayes.

PALATE: Velvety tannins and silky texture. Good acidity, wide volume in the mouth with a subtle layer of typical toasting aromas.

AGEING
POTENTIAL
10
YEARS

SERVE AT
57° F
16° C

ABV: 14%
PH: 3,62
SUGAR: 1.23 G/L
ACIDITY: 5,36

LAYERED · ELEGANT · BALANCED

