

TERRAZAS DE LOS ANDES

PARCEL 12 LICÁN VINEYARD MALBEC 2021

SINGULAR · PRECISE · SITE-SPECIFIC

PARCEL RANGE ORIGINATES FROM A DISCOVERY BY OUR WINEMAKERS. IT WAS A CONSISTENT REVELATION WITHIN SPECIFIC HIGH-ALTITUDE MALBEC PARCELS, REVEALING THE SINGULARITY IN EACH TERROIR THROUGH METICULOUS VINIFICATION TECHNIQUES. FROM THE PURSUIT TO REVEAL THE FLAVORS IN TERRAZAS DE LOS ANDES' MOUNTAIN TERROIRS EMERGED THIS WINE – CRAFTED FROM A SINGULAR PARCEL, FAITHFULLY REFLECTING THE ESSENCE OF EACH INDIVIDUAL TERROIR.



GREAT WINES ARE GROWN, NOT MADE

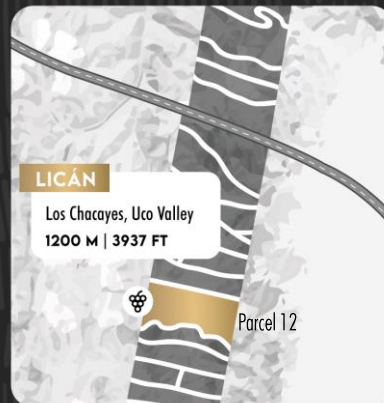
With the strong belief that wines are grown not made, Terrazas de los Andes wines captures the pure, fresh taste of the Andes. Cultivated in unique and privileged terroirs, in harmony with the mountain life we guard, our high-altitude wines are fresh and layered, yet surprisingly elegant and bright.

Located at 1,200 meters above sea level in Los Chacayes, Uco Valley, Licán vineyard features undulating terrain, the result of a steep slope crossed by natural streams flowing from west to east. This natural topography of the vineyard promotes the flow of cold air, making it one of the areas within Valle de Uco where grapes ripen earlier. Parcel 12 from Licán Vineyard was chosen by its closeness to a dried stream covered with native biodiversity and for a heterogeneous soil composition with higher concentration of calcium carbonate. These characteristics combined with a wide temperature range and a high-altitude result in wines with black fruit notes, native herbal aromas, rounded tannins and delicate tension.

LICÁN VINEYARD, LOS CHACAYES, UCO VALLEY

Location: IG Los Chacayes, Tunuyán, Uco Valley
Altitude: 1 200 meters / 3 937 feet above sea level
Year planted: 2007.

Soil profile: 70% sand, 15% silt, 15% clay and great presence of calcareous rocks
Yield: 60 to 120 qq/ha
Planting density: 7 937 plants/ha
Irrigation system: precise drip irrigation
Trellis system: vertical trellis
Pruning system: double Guyot



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

The entire winemaking process is carried out meticulously, employing precision vinification techniques and highly accurate procedures. The grapes from this unique plot are destemmed and gravity-fed into the fermentation tanks. A subtle maceration takes place, lasting 3 to 4 weeks. The fermentation occurs in French oak tanks and another in stainless steel tanks.

Aging: The aging occurs in different vessels, with a portion in 400-liter French oak barrels for 12 months, and the most aromatic part in ceramic eggs.

THE FRESH TASTE OF THE ANDES

The wine reveals a fresh and intensely black fruity aroma, with prominent notes of plum and strawberry that complement the characteristic violet and herbal mountain notes typical of Malbec grown in cold climates. On the palate, it is a fresh, vibrant, and complex wine with a broad mid-palate that fills the mouth. It has great structure rounded tannins, freshness, and a long finish, with multiple layers that highlight the distinctive characteristics of this single-vineyard Malbec.

AGEING
POTENTIAL
20
YEARS

DECANT
FOR
30
MINUTES

SERVE AT
57° F
16° C

ABV: 13.6%
pH: 3.61
Sugar: 1.25 g/l
Acidity: 5,33