

# TERRAZAS DE LOS ANDES

## PARCEL 2 LOS CASTAÑOS 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 on the alluvial fan formed at the headwaters of the Tunuyán River, at 1,100 meters above sea level in the Paraje Altamira region of the Uco Valley, the soil has a bed of abundant small rounded stones covered with calcareous. Parcel 2 from Los Castaños is the closest to Río Tunuyán, and therefore showcases a unique soil profile. Surrounded with uncultivated areas and patches covered with native biodiversity, this plot stands for its singularity. These terroir characteristics, in harmony with an arid mountain continental climate, wide temperature variations, and strong sun exposure, result in Malbec showing balance, equilibrium and texture; with an unmistakable color and various fresh and mineral notes.

### LOS CASTAÑOS VINEYARD, PARAJE ALTAMIRA, UCO VALLEY

Location: IG Paraje Altamira, San Carlos, Uco Valley

Altitude: 1 100 meters / 3 610 feet above sea level

Year planted: planted in 2006.

Soil profile: 70% sand, 15% silt, 15% clay and great presence of calcareous rocks

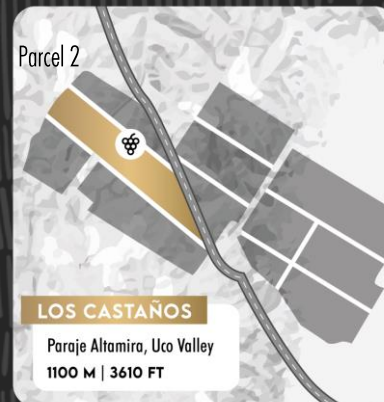
Yield: 40 qq/ha

Planting density: 5 555 plants/ha

Irrigation system: precise drip irrigation

Trellis system: low 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 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

Ruby red with violet hues. On the palate, there are notes of plum, rosemary, quince, and a touch of nutmeg, cinnamon, and caramel that add complexity and richness to the flavor profile. It stands out for its great balance and harmony, achieving a perfect fusion between the concentration of tannins, refreshing acidity, and fruity expression. The aftertaste is characterized by distinctive freshness and herbal and spicy notes. Balanced with a long finish.

AGEING  
POTENTIAL  
**20**  
YEARS

DECANT  
FOR  
**30**  
MINUTES

SERVE AT  
**57° F**  
**16° C**

ABV: 13.7%  
pH: 3.66  
Sugar: 1.32 g/l  
Acidity: 4.88

