

TERRAZAS DE LOS ANDES

PARCEL 10 LOS CEREZOS 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 magically 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 1,070 meters above sea level in Las Compuertas, Luján de Cuyo, the vineyard has low organic material content and high levels of calcium, providing optimal texture to the soil and nutrition to the vines. Parcel 10 is the closest parcel to the Andes foothills, and due to this proximity, this plot has higher presence of mountain rocks, favoring greater concentration in grapes. With exceptional terroir of sandy-loam and deep soils, these ungrafted vines, planted in 1929, yield naturally low, being fully adapted and balanced with their surroundings. When these soil characteristics meet with an ideal altitude, they offer a homogeneous, consistent, and high-quality production, resulting in elegant, concentrated, and highly aromatic wines.

LOS CEREZOS VINEYARD, LAS COMPUERTAS, LUJÁN DE CUYO

Location: IG Las Compuertas, Luján de Cuyo

Parcel: 10 W

Altitude: 1 070 meters / 3 510 feet above sea level

Year planted: 1929. Ungrafted vines.

Soil profile: 42% sand, 42% silt, 16% clay

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 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

Intense ruby red with violet hues. On the nose, it reveals aromas of cherry, strawberry, and raspberry, accompanied by notes of vanilla, caramel, and mocha cream. Its texture is smooth and silky. On the palate, it unfolds a wide mid-palate with sweet and granulated tannins that enhance the wine's elegance and structure. The finish is fresh, expansive, and enveloping, with a lasting and satisfying sensation.

AGEING
POTENTIAL
20
YEARS

DECANT
FOR
30
MINUTES

SERVE AT
57° F
16° C

ABV: 13.6%
pH: 3.72
Sugar: 1.26 g/l
Acidity: 4.9