



TERRAZAS de los Andes

GRAND CABERNET SAUVIGNON | 2017

THE FULLEST EXPRESSION OF CABERNET SAUVIGNON FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% CABERNET SAUVIGNON

	60%	40%
LOCATION	Perdriel, Luján de Cuyo	Paraje Altamira, Uco Valley
VINEYARD	Los Aromos Estate	El Pedregal Estate
ELEVATION	980 m / 3.215 ft	1.100 m / 3.608 ft
SOIL	Sandy loam, stones, gravel, and clay. The vines are gently stressed by means of restricted irrigation, which forces the roots to go deep.	Alluvial sandy loam soils with mineral diversity, characterized by limestone.
HARVEST	April 10th, 2017	April 14th, 2017
EXPRESSION	The Cabernet Sauvignon from this deep soil reveals dark berry notes, such as blackcurrant and a beautiful freshness.	This terroir infuses grapes with red bell pepper aromas, hints of menthol, as well as great structure and concentration.

WINEMAKING

1. Grapes are hand-harvested in the early morning hours.
2. Bunches and berries are thoroughly selected at the winery. Gravity filling of small fermentation tanks.
3. Alcoholic fermentation triggered with selected yeasts at 28-30 °C/ 82,4-86 °F. Gentle and prolonged maceration for 21-28 days average, combining pigeage and délestage.
4. The wine is aged for 12 months in French oak barrels.
6. Clarification and filtration.
7. Extended bottle ageing for at least 12 months.

TASTING NOTES

COLOR: Deep gamet red color.

AROMAS: Aromatic, layered and complex, it reveals red fruit aromas such as sour cherry and pomegranate, spicy notes and on the finish, fresh aromatic herbs.

TASTE: Intense and tight. It displays perfect acidity and a long, elegant, balanced finish.

VINTAGE REPORT



The 2017 harvest was characterized by its high quality and low volume. The cold of the previous two spring seasons combined and resulted in low weight clusters, but the concentration and general quality of the grapes was exceptional as a consequence of the health of the grapes, the excellent weather at the time of maturity and the low quantity of grapes per plant.

FOOD PAIRING

Ideal to pair with roasted or grilled red meat, game meat, stews, strong flavored and aged cheese, spices like black pepper and mustard, and black truffles and mushrooms.



AWARDS

