



GRAND CABERNET SAUVIGNON 2022

TERRAZAS
DE
LOS ANDES

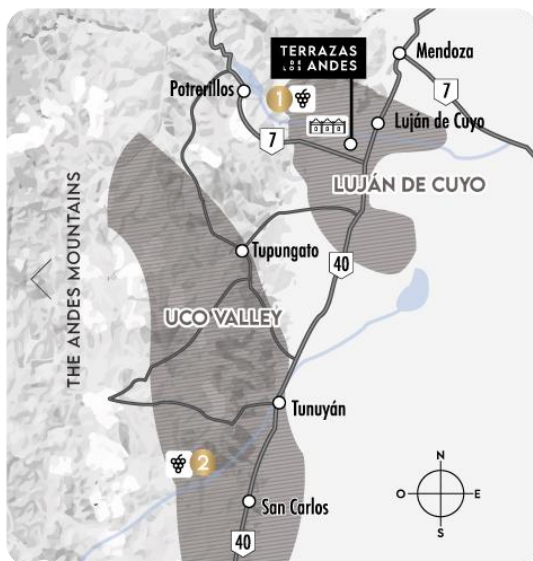
LAYERED – ELEGANT – BALANCED

GREAT WINES ARE GROWN, NOT MADE

- Originated from two of our best regeneratively cultivated Cabernet Sauvignon vineyards located at the foothills of the Andes in Luján de Cuyo and Uco Valley.

2022 HARVEST

- Lower-than-average temperatures during ripening.
- Deep color and gradual ripening, with naturally higher acidity.
- Wines show vibrant freshness, elegance, and intense aromatic expression.



1 LOS AROMOS

Perdriel, Luján de Cuyo
1000 m / 3280 ft

2 EL PEDREGAL

Paraje Altamira, Uco Valley
1100 m / 3608 ft

THE ELEGANT TASTE OF THE ANDES

WINEMAKING

- Grapes are destemmed and placed in tanks using gravity.
- Gently maceration for 3 to 4 weeks, with pump-overs and punch-downs.
- Malolactic fermentation.
- Aging: one year in oak barrels, with 60% being first-use barrels and the rest in second-use barrels to preserve the freshness and purity of the fruit.

TASTING NOTES

- *Aroma:* a complex palette of aromas that shows black pepper, tobacco and fresh herbal hints, combined with notes of dark chocolate due to the oak aging
- *Palate:* full-bodied and round, the wine boasts intense flavors with granulated tannins. Refreshing ending enhanced by its well-balanced acidity.

PAIRING

- Refined meals, sophisticated barbecues.
- Grilled beef, smoked cheeses and herbs like rosemary or huacatay.

ABV: 14%

PH: 3,69

Sugar: 1,1 g/l

Acidity: 5,37

Serve at: 57°F – 16°C

Ageing potential: 10 years