



GRAND MALBEC 2022

TERRAZAS
DE
LOS ANDES

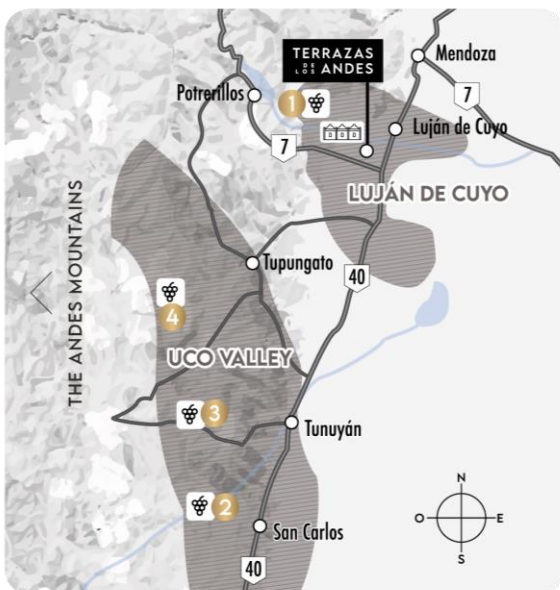
LAYERED – ELEGANT – BALANCED

GREAT WINES ARE GROWN, NOT MADE

- Crafted from 12 estate-grown Malbec plots regeneratively farmed
- A masterful blend of Malbec terroirs from Las Compuertas, Paraje Altamira, Los Chacayes & Gualtallary.

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 LAS COMPUERTAS**
Las Compuertas, Luján de Cuyo
1070 m / 3510 ft
- 2 LOS CASTAÑOS**
Paraje Altamira, Uco Valley
1100 m / 3610 ft
- 3 LICÁN**
Los Chacayes, Uco Valley
1200 m / 3931 ft
- 4 EL ESPINILLO**
Gualtallary, Uco Valley
1650 m / 5413 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.
- Ageing: 12 months in oak barrels, with 40% first-use, 15% in oak cubes, and the rest in second-use barrels to preserve freshness and purity of the fruit.

TASTING NOTES

- *Aroma*: Diverse aromatic palette featuring plum, sour cherry, and cherry from Las Compuertas; violets and thyme from Paraje Altamira; blackberries, blueberries, and rosemary from Los Chacayes, complemented by a citrus and thiol notes from Gualtallary.
- *Palate*: Balanced & harmonious. Full bodied. Juicy, present tannins accompanied by vibrant acidity, providing a long-lasting sensation.

PAIRING

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

ABV: 14%

PH: 3,71

Sugar: 1 g/l

Acidity: 5,25

Serve at: 57°F – 16°C

Ageing potential: 10 years