

RESERVA CABERNET SAUVIGNON 2021

Our bright, fresh and fruity Reserva Cabernet Sauvignon is a blend of 25+ parcels from 4 organically farmed, high-altitude estate vineyards.

- Fresh
- Expressive
- Layered

The vision to dream the impossible

Our passionate team organically farm a breathtaking mosaic of +200 high-altitude vine terraces in this magical place where the earth meets the sky. Using estate-grown mountain fruit, sustainably farmed, Terrazas de los Andes wines are elegant, expressive and layered, capturing the pure, fresh taste of the Andes.

GUARDIANS OF MOUNTAIN LIFE

As Guardians of Mountain Life we are committed to unleashing and protecting the magic of the top of the world.

- Preserving the Andes sacred glacier water and living soils
- Mitigating our climate impact
- Engaging mountain communities
- Empowering our people

Great wine is grown, not made: Our mosaic of terroirs

- Blend of 25+ vineyard parcels
- Sourced from 4 of our high-altitude vineyards
- Altitudes from 1000 m (3280 feet) to 1200 m (3937 feet)
- In the best appellations of Lujan de Cuyo and Uco Valley



1 LOS AROMOS

Agrelo . Luján de Cuyo
1000 M | 3280 FT

2 LICÁN

Los Chacayes . Valle de Uco
1200 M | 3937 FT

3 EL PEDREGAL

Paraje Altamira . Valle de Uco
1100 M | 3610 FT

4 EL YAIMA

Eugenio Bustos . Valle de Uco
1000 M | 3280 FT



2021 Harvest Notes

Terrazas de los Andes philosophy is to precisely cultivate each parcel individually, up to the picking decision which is done plot by plot at their peak of fresh fruit expression. We are usually among the first to harvest, emphasizing elegance over power and avoiding any over ripeness to preserve the Cabernet Sauvignon's vibrant fruity and spicy aromas, together with the natural acidity.

2021 vintage was characterized by lower temperatures than average during the ripening season and slightly above-average rainfall for the key months of January through March. This cool vintage, rather early for Terrazas, allowed the grapes to develop an intense color and a bright fruity profile with a vibrant and elegant mouthfeel.

A fresh year, with bright and elegant wines.

Winemaking

Reserva Cabernet Sauvignon grapes are harvested early and fresh, at their peak of fruit expression; as we like to say, "al dente".

It is gently macerated for a period of 15-20 days, aiming to slowly and precisely extract the right tannic structure of the wine while preserving its fineness.

Ageing is performed in oak barrels from new to 4 uses for 12 months, while a proportion is kept in tank to preserve fruit freshness and purity.

The fresh taste of Andes magic

AROMA: Fresh red and black fruit scents of redcurrant and blueberries are framed with spicy thyme, rosemary and cardamom notes, all leading to a luscious finish of hazelnut cream, vanilla and caramel.

PALATE: The balanced acidity and fruitiness opens with a juicy mouthfeel, rounded by redcurrant flavors and sweet, complex and vibrant tannins.

Pairings

Food friendly and versatile wine that can be paired with several dishes, ingredients and cooking methods.

- Game meat like rabbit, venison, and wild boar; lamb and other grilled red meats
- Aromatic herbs and spices like rosemary, thyme, bay and cinnamon
- Dark chocolate, plum, fig and raspberry desserts

AGEING
POTENTIAL
5 TO 10
YEARS

SERVER AT

57° F
14° C

ABV: 13.5%
pH: 3.68
Sugar: 1 g/l
Acidity: 5.3