

RESERVA CABERNET SAUVIGNON 2022

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

- FRESH
- EXPRESSIVE
- LAYERED

THE VISION TO DREAM THE IMPOSSIBLE

Our story began over 30 years ago when our team recognized the potential of Mendoza and the Andes long before Argentina's winemaking potential was known. Driven by the vision and conviction to create fine mountain wines, we ventured into the uncharted territories of the Andes in pursuit of a refined varietal expression that can only be achieved in Mendoza's cool-climate, high-altitude terraces. It was there, where the earth meets the sky, that Terrazas de los Andes was born.

GUARDIANS OF MOUNTAIN LIFE

As Guardians of Mountain Life we are committed to unleashing and to protect the magic that rests at the terraces of the Andes.

- 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



TERRAZAS
DE LOS ANDES

2022 HARVEST NOTES

Terrazas 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 overripening to preserve the Cabernet Sauvignon's bright floral and fruity aromas, together with the natural acidity.

While 2022 was a quality-focused harvest across the country, it was also a season full of challenges. An early January heat wave accelerated ripening and required us to respond with careful, targeted irrigation. In the final ripening period, high temperatures decreased, and we achieved an excellent balance between sugar maturity and polyphenolic maturity, preserving a good sugar/acidity ratio. Then, a March surprise: an atypical early frost forced us to speed up the pace of harvest in the highest altitude vineyards. But we were up to the task and obtained remarkable grape quality.

WINEMAKING

Reserva Cabernet Sauvignon grapes are harvested early and fresh, at their peak of fruit expression; from our regeneratively farmed vineyards.

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 used French oak barrels 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: 13.8%
pH: 3.72
Sugar: 0.72 g/l
Acidity: 5.2