

TERRAZAS DE LOS ANDES RESERVA CHARDONNAY 2024

Our bright, fresh and fruity Terrazas de los Andes Chardonnay is a blend of 10+ parcels from 3 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.

GUARDIAN 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 WINES ARE GROWN, NOT MADE: OUR MOSAIC OF TEROIRS

- Blend of 10+ vineyard parcels
- Sourced from 3 of our high-altitude vineyards
- Altitudes from 1230 m (4035 feet) to 1650 m (5413 feet)
- In the best appellations of Uco Valley



1 CEPAS DEL PLATA

El Peral . Valle de Uco
1500 M | 4921 FT

2 CAICAYÉN

Gualtallary . Valle de Uco
1230 M | 4035 FT

3 EL ESPINILLO

Gualtallary . Valle de Uco
1650 M | 5413 FT



TERRAZAS
DE LOS ANDES

2024 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 Chardonnay's bright fruity and mineral aromas, together with the natural acidity.

Although the 2024 harvest exhibited excellent quality throughout the country, it was marked by several heatwaves. Despite having very good polyphenolic quality and tannin concentration, the aromatic expression is rather consistent, showcasing a more straightforward fruit profile. The challenging weather conditions resulted in a shorter harvest period and lower yields compared to previous years.

WINEMAKING

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

Once pressed, the must is racked, and fermentation begins. In the middle of the fermentation, the must is moved to the oak barrels to finish fermentation.

Malolactic fermentation is partially carried out to preserve freshness and crispness. After an 8-month oak aging on lees, the wine is stabilized and bottled.

THE FRESH TASTE OF ANDES MAGIC

AROMA: Juicy scents of yellow peach and pear are lifted by notes of grapefruit, candied citrus peel and a hint of white honey.

PALATE: Appealing bright fruit flavors of pear and balanced acidity lead to a full body and a long, unctuous finish with subtle brioche notes.

PAIRING

- Grilled white fish, pasta with butter or heavy cream, Thai food
- Camembert and Brie cheese
- Fruits such as apple, pineapple, mango, orange, lime

AGEING
POTENTIAL
5 TO 10
YEARS

SERVE AT

54° F
12° C

ABV: 13%
pH: 3.38
Sugar: 1 g/l
Acidity: 5.65