

## RESERVA MALBEC 2022

Our bright, fresh and fruity Reserva Malbec is a blend of 100+ parcels from 8 regeneratively farmed, high-altitude estate vineyards.

### 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 WINES ARE GROWN, NOT MADE: OUR MOSAIC OF TERROIRS

- Blend of 100+ vineyard parcels
- Sourced from 8 of our high-altitude vineyards
- Altitudes from 1070m/ 3510 ft to 1650m/5413 ft
- Best appellations of Uco Valley & Lujan de Cuyo



- FRESH
- EXPRESSIVE
- LAYERED



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 Malbec'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 Malbec 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 and intensely fruity with flavors of red and black fruits such as plum and cherry, with notes of violet and mountain spices, typical of cold-climate Malbec. These complement the caramel and chocolate notes from its oak aging.

**PALATE:** Of great volume, with vibrant and structured tannins, and flavors that unfold in layers. The mouthfeel is fresh and polished, with good tension and length.

### PAIRINGS

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

- Beef, pork and lamb meat both grilled or stewed
- Different kind of pasta with tomato sauce
- Chocolate, red fruits, nuts or coconut desserts

- 1 LAS COMPUERTAS**  
Las Compuertas . Luján de Cuyo  
1070 M | 3510 FT
- 2 CAICAYÉN**  
Gualtallary . Valle de Uco  
1230 M | 4035 FT
- 3 EL ESPINILLO**  
Gualtallary . Valle de Uco  
1650 M | 5413 FT
- 4 LICÁN**  
Los Chacayes . Valle de Uco  
1200 M | 3937 FT
- 5 EL PEDREGAL**  
Paraje Altamira . Valle de Uco  
1100 M | 3610 FT
- 6 LOS CASTAÑOS**  
Paraje Altamira . Valle de Uco  
1100 M | 3610 FT
- 7 EL YAIMA**  
Eugenio Bustos . Valle de Uco  
1000 M | 3280 FT
- 8 LOS PERUANOS**  
Paraje Altamira . Valle de Uco  
1030 M | 3380 FT

AGEING  
POTENTIAL  
**5 TO 10**  
YEARS

SERVER AT  
**57° F**  
**16° C**

ABV: 13.5%  
pH: 3.71  
Sugar: 1.16 g/l  
Acidity: 5.47