

RESERVA MALBEC 2023

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 & Luján de Cuyo



- Fresh
- Expressive
- Layered



2023 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.

The 2023 harvest was one of the most challenging of the past decade. Marked by historic frosts, prolonged heat waves, and uneven ripening, it demanded a meticulous reading of the vineyard and constant human intervention. In Luján de Cuyo, the lack of rainfall intensified plant stress, resulting in wines with remarkable concentration and structure. In Valle de Uco, timely precipitation buffered the heat, preserving acidity and yielding wines of notable texture, freshness, and verticality. Despite the adversity, we achieved healthy, concentrated grapes that remain true to the authentic expression of our terroirs.

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: Rich on the palate, with sweet and round tannins, balanced acidity.

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

AGEING POTENTIAL
5 TO 10 YEARS
SERVER AT
57° F
14° C

ABV: 13.7%
PH: 3.72
Sugar: 1.4 g/l
Acidity: 5.5



TERRAZAS
DE
LOS
ANDES