

RESERVA CHARDONNAY 2022

Our bright, fresh and fruity Reserva Chardonnay is a blend of 10+ parcels from 3 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 100% estate-grown mountain fruit, irrigated sustainably with pristine glacier water, Terrazas wines are full-bodied yet elegantly aromatic and bright, capturing the pure, fresh taste of the Andes.

GUARDIANS OF MOUNTAIN LIFE

Our Guardians of Mountain Life project is 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 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

2022 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.

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

Pairings

- 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

SERVER AT
54° F
12° C

ABV: 13.5%
pH: 3.42
Sugar: 0.44 g/l
Acidity: 5.76