

CABERNET SAUVIGNON

RESERVA

2016


TERRAZAS
de los Andes



VINTAGE REPORT

Year 2016 was atypical. A colder spring with delay in bud break, rains during flowering, and numerous overcast days resulted in delayed maturity and lower yields. These conditions led to wines of great quality and freshness, less alcohol, excellent acidity and remarkable varietal aromas.

Red wines stand out for their great color intensity. The natural thinning caused by drizzles during flowering followed by a long ripening period with moderate temperatures favored the excellent synthesis of anthocyanins. Reds from this vintage are bright and limpid, with marked notes of red fruits and flowers.

Reserva Cabernet Sauvignon 2016 stands out for its delicate combination of fruity, floral and spicy notes. A red that delivers freshness and balance.

Terrazas de los Andes Technical Team

VINIFICATION

1. Hand-harvesting between March and April.
2. Cluster destemming and slight berry crushing.
3. Fermentation and maceration for 21 days average, alternating pumping over and *délestage*. Devatting.
4. Ageing for 12 months in one to four uses French oak barrels.
5. Clarification. Light filtration. Bottling.
7. Bottle ageing for 6 months minimum.

TECHNICAL INFORMATION

Altitude: *more than 980 meters/3,215 feet above sea level.*

Vineyard location: *Perdriel (Luján de Cuyo) and Eugenio Bustos (Uco Valley).*

Vineyard age: *more than 20 years old.*

Percentage of vines owned: *100 %.*

Yield: *80 qq/ha. average.*

Planting density: *3,500 to 5,000 plants/ha.*

Irrigation system: *drip irrigation.*

Trellis system: *verticaltrellis.*

Pruning system: *cordon spur.*

Ageing vessels: *one to four uses French oak barrels.*

TASTING NOTES

COLOR

Red with purple highlights.

AROMA

Fruity and floral character. Delivers notes of ripe blackberries and figs, black olives and geraniums. Presence of subtle spicy aromas such as white pepper and clove.

TASTE

Delicate and fresh. Delivers a refined acidity that merges with soft and balanced tannins. Precise and prolonged finish.

FOOD PAIRING

Ideal to pair with game meat (deer, wild boar, rabbit), lamb and other red meats especially grilled. Stews and dishes with spicy sauces.

SUGGESTED DISH



Fig carpaccio with arugula, chestnuts and black olives.

The aromas and flavors delivered by the carpaccio ingredients combine wonderfully with the notes of this Cabernet Sauvignon, allowing the wine to be perfectly paired with an entry dish.

Noelia Scquizziatto – Chef Terrazas de los Andes

RATINGS

90 pts
Tim Atkin