

CABERNET SAUVIGNON

RESERVA

2017


TERRAZAS
de los Andes



VINTAGE REPORT

The 2017 harvest was characterised by its high quality and low volume. The cold of the previous two spring seasons combined and resulted in low weight clusters, but the concentration and general quality of the grapes was exceptional as a result of the health of the grapes, the excellent weather at the time of maturity and the low quantity of grapes per plant.

The reds were highlighted by very intense colours, aromas of fresh fruits, flowers and spices. Very balanced wines were obtained, with good ageing potential as they have aromatic complexity, freshness and very good acidity.

The heat of January caused the Cabernet Sauvignon to be harvested about 15 days earlier than usual but with excellent quality. Spicy aromas and red fruits such as cherries stand out. In the mouth they are balanced with silky tannins and a long finish.

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 20-25 days average, alternating pumping over and *délestage*. Devatting.
4. Ageing: 40% is aged in French oak barrels of 4 uses for 12 months.
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: *vertical trellis*
Pruning system: *cordon spur*

TASTING NOTES

COLOR

Intense red with purple highlights.

AROMA

Intense and complex, this Cabernet Sauvignon delivers aromas of ripe black fruit and delicate spicy notes of pepper, clove and anise harmoniously integrated. Subtle balsamic aromas and notes of coffee complete the bouquet.

TASTE

Pleasant and broad start that gives way to firm and sharp tannins. Smooth and silky. It has a fruity, soft and elegant finish.

FOOD PAIRING

The perfect partner for game meat (deer, wild boar, rabbit), lamb and other grilled red meats. It also goes well with ember-roasted vegetables, stews and dishes with *demi glace* sauce.

SUGGESTED DISH



Lamb ravioli with grilled vegetables and mushroom sauce.

The flavors of the lamb and the mushroom sauce, wild but subtle, enhance the firm and elegant tannins of this Cabernet Sauvignon.

Noelia Scuzziatto – Chef Terrazas de los Andes