

CABERNET SAUVIGNON

RESERVA

2018



TERRAZAS
de los Andes



VINTAGE REPORT

The 2018 harvest was marked by three important characteristics. Firstly, a temperate and dry spring, with some frosts, but not of great relevance. Secondly, a warm January with temperatures above the norm in the lower areas and similar to the average in the higher zones, and thirdly, the autumn was very even and mild, which allowed us to handle harvest times well and harvest with optimum maturity.

The high areas of the Uco Valley stand out, where the harvest finished early with very good natural acidity being achieved.

The 2018 harvest will be memorable. The quality of the grapes was excellent. The conditions of maturity by temperatures and exceptional thermal amplitudes helped to obtain fresh, healthy fruit with very good concentration of color, with coarse skins, which favor very high quality wines.

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
6. 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*

TASTING NOTES

COLOR

Deep red with blue highlights

AROMA

Intense and complex, this Cabernet Sauvignon delivers aromas of ripe black fruit and delicate spicy notes of white pepper that complete the bouquet.

TASTE

A gentle start and a full-bodied mid-palate that leads to a round and juicy finish with good tension thanks to its firm tannins.

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



Tenderloin marinated in dark beer and Worcestershire sauce with potato cream and leek.

The intense flavor of the marinade and the unctuousness of the potato and leek provide the perfect balance to the firm tannins of this Cabernet Sauvignon.

Noelia Scuzziatto – Chef Terrazas de los Andes