

CABERNET SAUVIGNON

RESERVA

2020


TERRAZAS
de los Andes

This Cabernet Sauvignon is a fruit-driven, spicy and elegant expression from our unique collection of high-altitude vineyards, crafted in sustainable harmony with nature and local communities.

VINEYARDS

Our Reserva Cabernet Sauvignon is a blend of more than 25 parcels from three own vineyards located in the best appellation along the valleys of Luján de Cuyo and Uco Valley: Perdiel, Eugenio Bustos and Paraje Altamira. The vineyards altitude range from 1000 metros (3280 ft) up to 1200 m (3937 ft) above sea level.

VINTAGE REPORT

The 2020 harvest season was characterized by a hot and dry summer that disrupted the maturity variables. Two more factors also had a significant effect. Firstly, the frost, which brought down production and, secondly, the water restriction to which the vineyards were exposed. All these factors hot temperatures, yield reductions and lack of water brought the harvest forward from 2 to 4 weeks, depending on the location. Although this was a hot year, the harvest offered a unique frame for the preservation of acidity, fine colours, and fresh aromas.

Red wines show good color intensity, very fruity aromas with more noticeable spicy and herbal notes than in previous years. In the mouth, tannins are exceptionally soft and round, with good concentration.

VINIFICATION

Each *terroir* is managed to obtain an optimum balance for the plant and to achieve the best varietal expression of each *terroir*. An accurate monitoring of the grape maturity is carried out to harvest them at their right time of expression, tannin maturity, and acidity.

After destemming, grapes are macerated separately according to their origin. Maceration adapts to its potential, always pursuing the best balance.

Most of the wine is aged for one year in French oak barrels to achieve stability, refinement, and complexity. On the other hand, a minor percentage rests as a component inside concrete vats to preserve the fruit and freshness. Tasting will define whether the wine needs fining.

To add full expression, we consider that the wine should spend at least 6 months in bottle before launching it onto the market.

TASTING NOTES

Deep red color with purple highlights. The freshness of high-altitude can be perceived through the aromas of ripe black fruit and delicate spicy notes of white pepper. On the palate, it has 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.

