

CHARDONNAY

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.

The white wines obtained are very expressive, with a fruity profile and a juiciness on the palate.

Terrazas de los Andes Technical Team

VINIFICATION

1. Hand-harvesting during the last week of February and the first of March in 20 kg cases.
2. Whole clusters pressing.
3. Fermentation and further ageing during 8 months. 60% is aged in French oak barrels, 20% of which in new oak. The remaining 40% is kept in stainless steel tanks. During this period, *battonage* is carried out to gain balance and a waxy feeling in the mouth.
4. Clarification. Filtration
5. Bottling in November 2018
6. Bottle ageing: 3 months minimum.

TECHNICAL INFORMATION

Vineyards location: *Caicayén, El Espinillo (Gualtallary –Valle de Uco), Cepas del Plata (El Peral – Valle de Uco)*

Altitude: *1.250 m /4.100 ft, 1.630 m /5,348 ft, 1450 m /4,757 ft above sea level*

Vineyards age: *12 to 25 years old*

Percentage of vines owned: *100 %*

Yield: *80 qq/ha*

Planting density: *3,800 plants/ha*

Irrigation system: *drip irrigation*

Trellis system: *vertical trellis*

Pruning system: *cordon spur*

TASTING NOTES

COLOR

Yellow with greenish highlights.

AROMA

It is a faithful representation of high altitude terroirs. Of mineral character, it combines attractive citrus notes, white flowers and lime blossom with fruity expressions of white peach and pineapple. Subtle toasty notes and of almonds appear towards the end

TASTE

Its delicate freshness and balanced acidity make an elegant, round and persistent Chardonnay.

FOOD PAIRING

Ideal to pair with grilled white fish, pasta with butter or heavy cream, white meats or citrus based dishes.

SUGGESTED DISH



Lamb sweetbreads with green apple sauce and mixed green leaves.

The acidity of this Chardonnay is perfect to offset the full richness from the sweetbreads and goes very well with the freshness of the apple.

Noelia Scuzziatto – Chef Terrazas de los Andes