

CHARDONNAY

RESERVA

2019


TERRAZAS
de los Andes



VINTAGE REPORT

The 2019 vintage has been exceptional for the quality of the wines produced. It will go down as one of the best vintages of the decade since the favorable climatic conditions contributed to determine the precise moments for harvesting at the desired maturity stage.

The white wine grapes were harvested later than usual due to the slight delay in their maturity caused by low temperatures at the beginning of the cycle. Due to little rain in February and most of the month of March, the health of the vineyards was excellent, which directly translated into healthy and clean wines.

The white wines from the Uco Valley express its varietal purity through its great aromatic profile. Sauvignon Blanc and Chardonnay stand out for revealing more mature aromas compared to previous seasons, thanks to some days of maximum temperatures reaching high records by the end of January and mid-February.

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. 65% is aged in French oak barrels, 15% of which in new oak. The remaining 35% 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 2019
6. Bottle ageing: 3 months minimum.

VINEYARDS

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 green highlights.

AROMA

Appealing and expressive, the 2019 Chardonnay reveals fruit aromas of pear, banana, papaya and yellow peach, framed by subtle notes of toasted chestnuts, blossom honey and candied orange.

TASTE

Fresh and gentle start. The palate is creamy, fluid and balanced.

FOOD PAIRING

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

SUGGESTED DISH



Candied bacon with
pear chutney and
brioche crumbs

The unctuousness of the bacon and the acidity of the chutney create a perfect balance for this creamy Chardonnay.

Noelia Scuzziatto – Chef Terrazas de los Andes