

MALBEC

RESERVA

2016


TERRAZAS
de los Andes



VINTAGE REPORT

Year 2016 was atypical. A colder spring with delay in bud break, rains during flowering, and numerous overcast days resulted in delayed maturity and lower yields. These conditions led to wines of great quality and freshness, less alcohol, excellent acidity and remarkable varietal aromas.

Red wines stand out for their great color intensity. The natural thinning caused by drizzles during flowering followed by a long ripening period with moderate temperatures favored the excellent synthesis of anthocyanins. Reds from this vintage are bright and limpid, with marked notes of red fruits and flowers.

A complex and intense Malbec that, after some minutes of decantation, opens up and delivers refined fruity and spicy notes.

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 21 days average, alternating pumping over and *délestage*. Devatting.
4. Ageing for 12 months in one to four uses French oak barrels.
5. Clarification. Light filtration. Bottling.
7. Bottle ageing for 6 months minimum.

TECHNICAL INFORMATION

Altitude: *more than 1,070 meters/3,510 feet above sea level.*

Vineyard location: *Las Compuertas (Luján de Cuyo) and Paraje Altamira (Uco Valley).*

Vineyard age: *20 to 80 years old.*

Percentage of vines owned: *100 %.*

Yield: *80 qq/ha. average.*

Planting density: *4,000 to 5,555 plants/ha.*

Irrigation system: *flood and drip irrigation.*

Trellis system: *vertical trellis.*

Pruning system: *Guyot and cordons.*

Ageing vessels: *one to four uses French oak barrels.*

TASTING NOTES

COLOR

Intense red with purple highlights.

AROMA

Reveals a complex floral and black fruit character of blackberry, red currant and plum combined with subtle spicy and mentholated aromas.

TASTE

Fine and well-balanced. Broad in the mouth with a vibrant acidity that delivers freshness and juiciness. Precise and clean finish.

FOOD PAIRING

Ideal to pair with red and game meat. Also with other meats, especially grilled, hard cheeses and pasta with tomato sauce.

SUGGESTED DISH



Filet mignon with stuffed mushrooms and elder sauce.

The meat and elder sauce combine perfectly with the wine freshness and acidity, respectively.

Noelia Scquizziatto – Chef Terrazas de los Andes