

MALBEC

RESERVA

2018


TERRAZAS
de los Andes



This Malbec is a layered, lively and elegant expression from our unique collection of high-altitude vineyards, crafted in sustainable harmony with nature and local communities.

VINEYARDS

Our Reserva Malbec is a blend of more than 100 parcels from six own vineyards located in the best apellation along the valleys of Luján de Cuyo and Uco: Las Compuertas, Eugenio Bustos, Paraje Altamira, Los Chacayes and Gualtallary. The vineyards altitude range from 1070 metros (3510 ft) up to 1250 m (4101 ft) above sea level.

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 like 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.

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

Ruby red color. On the nose it reveals a complex and layered aromatic expression with aromas of red and black fruit such as cherry and plum, subtle aromas violet and gentle toasty notes from a well-integrated oak. Sweet opening and full-bodied mid-palate underpinned by sweet and round tannins and a juicy finish reminiscent of red and black fruit that provides freshness.

FOOD PAIRING

Ideal to pair with red grilled meat and hard cheeses.

SUGGESTED DISH



Spiced chocolate lacquered quail
with red fruit sautéed

The dark chocolate, the spices and the acidity of the red fruits are perfect companions that will enhance the attributes of this Malbec.

Noelia Scquizziatto – Chef Terrazas de los Andes