

MALBEC

RESERVA

2019


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 appellation along the valleys of Luján de Cuyo and Uco: Las Computas, 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 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.

Winter 2018 was colder than the previous ones. This resulted in a good, homogeneous and abundant bud break of the buds left at pruning time. December and January had many days of high temperatures that accelerated maturity of red wine grapes, compared to regular seasons. 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.

Terrazas de los Andes Technical Team

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

Intense, ruby red color. It is complex and layered on the nose with aromas of red and black fruit such as cherry and plum, subtle aromas violet and gentle toasty notes from a well-integrated oak. In the mouth, it showcases a 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 and game meat, especially grilled. It is a good match for hard cheeses like Parmesan, Emmental, Roquefort and goat cheese. Desserts also go well with this food friendly wine, especially those with red fruit, dried fruit and coconut.