

RESERVA MALBEC 2021

Our bright, fresh and fruity Reserva Malbec is a blend of 100+ parcels from 8 high-altitude estate vineyards in transition to organic.

THE VISION TO DREAM THE IMPOSSIBLE

Our passionate team organically farm a breathtaking mosaic of 200+ high-altitude vine terraces in this magical place where the earth meets the sky. Using estate-grown mountain fruit, sustainably farmed, Terrazas de los Andes wines are elegant, expressive and layered, capturing the pure, fresh taste of the Andes.

GUARDIANS OF MOUNTAIN LIFE

As Guardians of Mountain Life we are committed to unleashing and protecting the magic of the top of the world.

- Preserving the Andes sacred glacier water and living soils
- Mitigating our climate impact
- Engaging mountain communities
- Empowering our people

GREAT WINE IS GROWN, NOT MADE: OUR MOSAIC OF TEROIRS

- Blend of 100+ vineyard parcels
- Sourced from 8 of our high-altitude vineyards
- Altitudes from 1070 m (3510 feet) to 1650 m (5413 feet)
- In the best appellations of Uco Valley and Lujan de Cuyo



- FRESH
- EXPRESSIVE
- LAYERED



TERRAZAS
DE LOS ANDES

2021 HARVEST NOTES

Terrazas philosophy is to precisely cultivate each parcel individually, up to the picking decision which is done plot by plot at their peak of fresh fruit expression. We are usually among the first to harvest, emphasizing elegance over power and avoiding any overripening to preserve the Malbec's bright floral and fruity aromas, together with the natural acidity.

2021 vintage was characterized by lower temperatures than average during the ripening season and slightly above-average rainfall for the key months of January through March. This cool vintage, rather early for Terrazas, allowed the grapes to develop an intense color and a bright fruity profile with a vibrant and elegant mouthfeel. A fresh year, with bright and elegant wines.

WINEMAKING

Reserva Malbec grapes are harvested early and fresh, at their peak of fruit expression; as we like to say, "al dente".

It is gently macerated for a period of 15-20 days, aiming to slowly and precisely extract the right tannic structure of the wine while preserving its fineness.

Ageing is performed in used French oak barrels for 12 months, while a proportion is kept in tank to preserve fruit freshness and purity.

THE FRESH TASTE OF ANDES MAGIC

AROMA: Fresh and intensely fruity with black and red fruit flavors like blackberry, plum and strawberry, together with typical violet and mountain spices notes of cold climate Malbec.

PALATE: Vibrant and layered, the mouthfeel is fresh and polished, with a good tension and length

PAIRINGS

Food friendly and versatile wine that can be paired with several dishes, ingredients and cooking methods.

- Beef, pork and lamb meat both grilled or stewed
- Different kind of pasta with tomato sauce
- Chocolate, red fruits, nuts or coconut desserts

- LAS COMPUERTAS**
Las Compuertas . Luj3n de Cuyo
1070 M | 3510 FT
- CAICAY3N**
Gualtallary . Valle de Uco
1230 M | 4035 FT
- EL ESPINILLO**
Gualtallary . Valle de Uco
1650 M | 5413 FT
- LIC3N**
Los Chacayes . Valle de Uco
1200 M | 3937 FT
- EL PEDREGAL**
Paraje Altamira . Valle de Uco
1100 M | 3610 FT
- LOS CASTA3OS**
Paraje Altamira . Valle de Uco
1100 M | 3610 FT
- EL YAIMA**
Eugenio Bustos . Valle de Uco
1000 M | 3280 FT
- LOS PERUANOS**
Paraje Altamira . Valle de Uco
1030 M | 3380 FT

AGEING
POTENTIAL
5 TO 10
YEARS

SERVE AT
57°F
16°C

ABV: 13.9%
pH: 3.69
Sugar: 1.13 g/l
Acidity: 5.4