

TERRAZAS DE LOS ANDES

GRAND CHARDONNAY 2022

LAYERED · ELEGANT · BALANCED

GRAND CHARDONNAY EMBODIES THE METICULOUS HARMONY ACHIEVED BY OUR WINEMAKERS. WITH EXPERTISE AND A PROFOUND UNDERSTANDING OF OUR VINEYARDS, THIS ESTATE GROWN WINE REPRESENTS A SEAMLESS BLEND OF TERROIRS. EACH SIP REFLECTS OUR RELENTLESS PURSUIT OF EXTRAORDINARY WINEMAKING, UNVEILING THE MOST UNIQUE CHARACTERISTICS OF OUR VINEYARDS IN EVERY LAYER OF THIS COMPLEX AND WELL-BALANCED WINE.

UNLEASHING AND PROTECTING THE TOP OF THE ANDES

The risk of cultivating at higher elevations is just as elevated as the quality of the grapes we obtained. This early understating of high-altitude's benefits allowed us to cultivate a unique set of cool-climate vineyards in what have since become the most renowned appellations of Mendoza, Argentina, ranging from 1000m / 3281 ft to the highest vineyard in Gualtallary at 1650 m/ 5348 ft. Holding a longstanding connection to the Andes, we are committed to both cultivate while preserving this fragile ecosystem.

GUARDIANS OF MOUNTAIN LIFE

Our sustainability program, Guardians of Mountain Life embraces the following pillars:

- Preserve the natural resources at the top of the Andes
- Mitigate our climate impact on mountain ecosystem
- Engage our Andean communities and preserving their culture
- Empower Terrazas de los Andes's people

OUR MOSAIC OF TERROIRS

- **Caicayén** – Gualtallary, Uco Valley: (1230m/4035 ft) with loamy-sandy soils and calcareous gravel, this vineyard is not only the first vineyard of Terrazas de los Andes in the Uco Valley but also the first in the Gualtallary region. (1)
- **El Espinillo Vineyard** – Gualtallary, Uco Valley: (1650m/5413 ft) It's the highest productive vineyard in Uco Valle, with loam-sandy soils, medium and small-sized rocks, and a significant presence of calcareous material. (2)



2022 HARVEST NOTES

The philosophy of Terrazas de los Andes consists of cultivating each parcel with precision, individually, until defining the harvest time, plot by plot, for the fruits to express their freshness to the fullest. We tend to be among the first to harvest, aiming to prioritize elegance over power and avoid overripening to preserve the floral and fruity aromas of Chardonnay, as well as its natural acidity. While 2022 was a quality-focused harvest across the country, it was also a season full of challenges. An early January heat wave accelerated ripening and required us to respond with careful, targeted irrigation. In the final ripening period, high temperatures decreased, and we achieved an excellent balance between sugar maturity and polyphenolic maturity, preserving a good sugar/acidity ratio. Then, a March surprise: an atypical early frost forced us to speed up the pace of harvest in the highest altitude vineyards. But we were up to the task and obtained remarkable grape quality.

WINEMAKING

Originated from two of our best regeneratively cultivated Chardonnay vineyards located in Gualtallary, in the Uco Valley. The grapes are early harvested and undergo direct pressing using a vertical press with the sub-plots.

The fermentation process takes place in oak barrels (78%) with a 20% being first-use and the remaining 22% in French oak foudres. The wine undergoes partial malolactic fermentation, followed by weekly batonnage during the initial months of ageing. After ageing for 8 months, the wine is plot blended, stabilized and filtrated.

THE FRESH TASTE OF THE ANDES

AROMA: Elegant aromas of white and citrus fruit with notes of mountain herbs like thyme and jarilla that provide complexity. The well-integrated oak adds subtle notes of vanilla and toffee.

PALATE: : Its acidity makes it long in the mouth and confirms the citrus profile. The unctuousity, from its aging, and sucroseness vibrate in the palate long after drinking.

AGEING
POTENTIAL
10
YEARS

SERVE AT
54° F
12° C

ABV: 13.3%
PH: 3.24
SUGAR: 0.97 G/L
ACIDITY: 6

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ESTATE GROWN
GUALTALLARY-MENDOZA-ARGENTINA