

ARGENTINA
RELOADED

Beijing— 2023 November 30th

Terrazas Reserva 1100 Malbec 2021 – TS

Province: Mendoza

Region: Luján de Cuyo & Uco Valley

Subregion: Las Compuertas, Eugenio Bustos, Paraje Altamira, Los Chacayes & Gualtallary

Elevation: from 1.070 to 1.250 masl

Varietal: 100% Malbec (blend)

Yields: 80 qq/has

Irrigation: precise drip irrigation

Soil composition: Reserva Malbec is a blend of more than 8 vineyards located in the best Appellations of Uco Valley

Training method: Trellis

Harvest date: Between March 9th to March 31st

Type of viticulture: Organic and regenerative managed but not certified

Winemaking and ageing

Whole cluster: 2%

Yeasts: selected

Fermentation container: small steel tanks

Maceration technique: combination of pump over and delestage

Fermentation temperature: 24° – 26 °C

Length of fermentation: never less than 2 weeks and never more than 3 weeks (maceration)

Malolactic fermentation: 100 %

Ageing container size/ material: French oak barrels

Age of container if wood: 4th and 5th usage

Type of barrel and cooperage: 225 liters barrel French oak soft toast

Time of aging in container: 12 months

Time of aging in bottle: 6 months

Analytical data

Alcohol: 13,5 %

Ph: 3,69

Residual sugar: 1,13 g/l

Acidity: 5,4 g/l

Sulfites: 70 mg/L (Total Sulfites)

Winemaker: José Rudecindo Ponce

Terrazas Grand Malbec 2020 – TS

Province: Mendoza

Region: Luján de Cuyo & Uco Valley

Subregion: Las Compuertas (Luján de Cuyo), Paraje Altamira (Los Castaños Estate) & Los Chacayes (Licán Estate) (Uco Valley)

Elevation: Las Compuertas 1.070 masl, Los Castaños Estate 1.100 masl & Licán Estate 1.250 masl

Varietal: 100% Malbec (blend)

Yields: 60 qq/Has

Irrigation: precise drip irrigation

Soil composition: Las Compuertas: low organic matter and high levels of calcium that provide optimum soil texture and vine nutrition; Los Castaños: the calcareous soil is rocky, sandy and loamy, with abundant mineral diversity and poor water retention & Licán: both sandy and dry, this heterogeneous soil forces the plant to develop long and deep roots.

Training method: Trellis

Harvest date: Las Compuertas 13rd March 2020; Los Castaños 10th March 2020 & Licán 11st March 2020

Type of viticulture: sustainable

Winemaking and ageing

Whole cluster: no

Yeasts: selected

Fermentation container: French Oak Cubes

Maceration technique: combination of pump over and delestage

Fermentation temperature: 28° to 30°C

Length of fermentation: never less than 3 weeks and never more than 4 weeks (Maceration)

Malolactic fermentation: 100 %

Aging container size/ material: French oak barrels

Age of container if wood: 40 % new French oak barrels & 60 % 2nd use French oak barrels

Type of barrel and cooperage: 225 liters barrels medium toast

Time of aging in container: 12 months

Time of aging in bottle: 24 months

Analytical data

Alcohol: 14,5%

Ph: 3,59

Residual sugar: 1,7 g/l

Acidity: 5,55 g/l

Sulfites: 80 mg/L (Total sulfites)

Winemaker: José Rudecindo Ponce