



2011 TERRA ROSA FACT SHEET

The vintage began with heavy spring frosts, a long warm summer, and a very cold harvest season. Not surprisingly, the wine reflects the growing conditions. Early frost reduced the crop level, resulting in increased intensity of flavors. The smooth, even temperatures of summer ripened the vineyards gradually and promoted a balanced wine devoid of extremes. And the long, cool, late harvest retained good acid levels and allowed each vineyard to be picked at the optimum time.

Most of our vineyards were picked a couple of weeks later than normal, well towards the end of March. The cool harvest weather kept sugar levels in check, and most vineyards came in fully ripened at around 14.1% alcohol. Twenty percent of the wine was grown in the northern Luján region and 80% in the southern Valle de Uco.

The resulting wine developed gradually into a soft and juicy malbec that is unusually sexy and suave for a varietal which often presents a more broad shouldered attitude. With old vine malbec in short supply these days, many wineries are blending in lesser varietals, which can tend to reduce the native intensity and depth of malbec; but Terra Rosa 2011 is, as always, 100% old vine malbec. Dig below that smoothness and you will discover the concentration and energy that makes malbec so exciting!

Note that I did not use the “iron fist in a velvet glove” truism, though it would be an apt description of the 2011 Terra Rosa!

About the only negative is the small harvest and the resulting scarcity of the vintage. But enjoy it while it lasts with simply grilled meats, well-seasoned pastas, and robust cheeses. Salud!