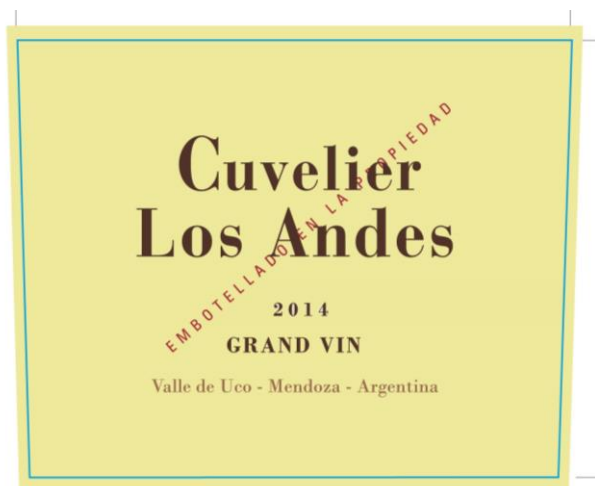


# Cuvelier Los Andes



## CLA - Grand Vin 2014



### LOCATION

Country : Argentina  
Province : Mendoza  
Region : Valle de Uco, Vista Flores, Tunuyán

### VINEYARDS

Total area : 65 hectares  
Area in production : 55 hectares  
Altitude : 1000 meters above sea level  
Plantation density : 5 500 plants per hectare  
Yield : 5 000 to 6 000 kg. per hectare  
Harvest : Manual in 12 kgs boxes

### VARIETAL COMPOSITION

Vintage : 2014  
Alcohol : 15.1 %  
Acidity : 5.43 g/l  
Residual Sugar : 1.8 g/l  
Ph : 3.78  
Dry Extract : 34.6 g/l

77% Malbec ; 17% Cabernet Sauvignon ; 4% Merlot ; 2 % Petit Verdot

### PRODUCTION

Production:  
Wine Making :

9.900 bottles

After hand selected grapes are filtered twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (7 to 10 days at 28°C); and post ferment maceration until reaching the 30 or 40 days that is required to complete the total process.

Malolactic Fermentation:  
Aging :

100% in oak barrels.

100% in French oak barrels during 18 months.

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