

Cuvelier Los Andes

GRAND VIN 2013

OUR FLAGSHIP WINE



Grand Vin is our "First Label". We like to introduce our Grand Vin as the Argentinean cousin of Château Léoville-Poyferré, 2nd Grand Cru Classé from Saint-Julien, our family's most renowned Estate in Bordeaux, France. Grand Vin is an exceptional Bordeaux-style blend, with an impressive tannic structure from our best Malbec, rounded, balanced and completed with Cabernet Sauvignon, Merlot, Syrah and Petit Verdot.



Technical Data

79% Malbec, 12% Cabernet Sauvignon, 9% Syrah

Location: Uco Valley, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 14,5%

Acidity: 5,70 g/L

Residual Sugar: 1,87 g/L

pH: 3,96

Dry Extract: 38,5 g/L

Production: 18.000 Bottles

Vintage characteristics

Spring was relatively warm with moderate to cool average temperatures in September and October 2012 that resulted in good budding. A rigorous selection of buds was performed for tighter control of the yield. Flowering was quick and very uniform. November was dry, warm and sunny. During the summer, January was very hot and dry. The weather was also good in February so the vegetation and fruit in the vineyard were very healthy. Warm temperatures, plenty of sun and a very good temperature range in March and April promoted consistent ripening of the clusters, resulting in grapes with good acidity, concentration of aromas and a beautiful color. Little precipitation allowed for very thorough picking of all the grapes, including those which ripened later such as Cabernet Sauvignon and Petit Verdot. A year that was relatively cool during the growth cycle resulted in grapes with a wonderful acidity/sugar balance and a concentration of aromas and polyphenols. This grape harvest, comprised of excellent weather conditions, high quality soil and meticulous maintenance of the vineyard, produced 2013 CLA wines with a unique, exceptional character.

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5500 plants per hectare in vertical trellising system.

Yield: 5000 a 6000 kg per hectare.

Harvest: manual in 12 kg boxes.

Winemaking

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 the 30 or 40 days required to complete the entire process.

Malolactic fermentation: 100%.

Aging: 100% in French oak barrels for 18 months.

Tasting Note

Appearance: high-intensity lively red with ruby reflections.

Aroma: intense, complex and above all very refined and elegant. This wine can be smelled with great pleasure for hours.

Mouth: a really great wine. Powerful but with a soft entry. Its finesse is its greatest virtue. Complex and elegant. A very long finish with excellent balance.

James Suckling : 95 pts

Harpers Wine Stars : 4 stars (of 5)