

Cuvelier Los Andes

GRAND VIN 2014

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

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

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

Alcohol: 15,1%

Acidity: 5,43 g/L

Residual Sugar: 1,8 g/L

pH: 3,78

Dry Extract: 34,6 g/L

Production: 9.900 Bottles

Vintage characteristics

This spring cycle, which started with moderate average temperatures and precipitation lower than usual of between 20 and 30 mm, was very conducive to excellent, uniform budding of all the varieties. The flowering and health of the clusters were very good. CLA rigorously selected the grapes to achieve the requested quality in its wines. Summer experienced more than usual rainfall with around 100 mm of precipitation in February. CLA foresaw this and as a precaution undertook a more extensive defoliation to improve the grapes' ventilation and ability to dry off. March was cool and very dry with average temperatures around 16°C, very good temperature variation and low precipitation. April was humid but did not present any health problems due to the excellent thinning and defoliation work done previously. Thus, the vineyard achieved an optimal ripening that is noticeable in the wines.

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: lively, deep and brilliant red; very attractive.

Aroma: powerful, fine and very complex. Outstanding notes of mineral and spice. Very seductive.

Mouth: straight-forward, full and balanced entry. Very nice body. Complex and elegant with the typical finesse of a great wine.

James Suckling : 96 pts

Tim Atkins : 93 pts

Stephen Tanzer : 92 pts