

Cuvelier Los Andes

GRAND VIN 2015

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

88% Malbec ; 5% Cabernet Sauvignon ; 4% Merlot ; 3% Petit Verdot

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

Alcohol: 15%

Acidity: 5,63 g/L

Residual Sugar: 1,61 g/L

pH: 3,88

Dry Extract: 32,3 g/L

Production: 16.900 Bottles

Vintage characteristics

The spring of 2014 was cool with average temperatures around 10°C and low humidity. Precipitation reached almost 20 mm. Budding was homogenous with very good fruiting. Summer weather was within normal parameters and resulted in a very good selection of grape clusters. February was more humid than usual with 80 mm of precipitation and very good average temperatures around 20°C. Typical temperatures range between 12 and 15°C, so CLA defoliated more extensively on the vineyard's west side to improve insolation and ventilation. The harvest was of very good quality with a fresher acidity and a high concentration of polyphenols, ensuring wines with good volume and great delicacy.

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: very attractive intense red with violet reflections.

Aroma: fresh, fruit-forward and very elegant: a blend that provides truly pleasurable sensations. Notes of fruit, spice and minerals seduce from the start.

Mouth: a full, filling first mouth. Juicy with a very good acidic balance. An excellent blend that is a pleasure to drink.

James Suckling : 95 pts

Tim Atkins : 94 pts