

Cuvelier Los Andes



Tasting Note

Appearance: intense red color with violet reflections.

Aroma: complex and mineral with notes of prunes, white pepper and marmalade.

Mouth: balanced and soft in the mouth with round tannins and a long finish. Very nice Malbec.

James Suckling : 93 pts

Tim Atkins : 90 pts

MALBEC 2016

PURE EXPRESSION OF THE GRAPE



Until our youngest vines are mature enough to produce grapes with enough complexity to qualify for our top wines, we use these grapes in our Varietals range. With our Malbec we offer the distinctive flavors and purest expressions of the emblematic varietal of Argentina. We produce this wine using the same process, care and love as per our Colección.

Technical Data

100% Malbec

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

Alcohol: 13,5%

Acidity: 5,90 g/L

Residual Sugar: 1,7 g/L

pH: 3,71

Dry Extract: 32,3 g/L

Production: 38.850 Bottles.

Vintage characteristics

The weather this spring was normal despite minimum temperatures lower than usual, resulting in slower but ultimately homogenous budding, without any frost related damage. CLA's grapevines are planted on a steep slope so cold masses of air slide down it quickly, making it difficult for cool air to reach the fruit and thus avoiding damage to new growth by low temperatures. A humid summer was expected, so CLA took greater precautions by defoliating its vines more than usual. As a result, it was prepared for the high amount of rainfall in January (150 mm) and was able to ripen the grapes to their usual level, although with lower contents of sugars, in a perfect sanitary condition. This year's wines are very attractive with a balanced acidity, medium body with strong notes of fruit and very good ageing potential.

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.

Wine Making

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation occurs. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic fermentation: 100%

Aging: 60% in French oak barrels for 11 months.