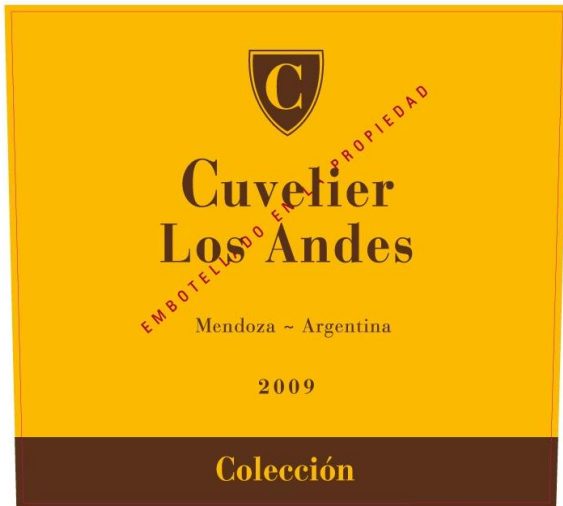


Cuvelier Los Andes

CLA - Colección 2009



LOCATION : 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 a 6.000 kgs. per hectare
Harvest : Manual in 12 kgs boxes.

VARIETAL COMPOSITION :

Vintage : 2009
Alcohol : 15 % vol.
Acidity : 5.7 g/l (Tartaric Acid)
Residual Sugar : 2.59 g/l
Ph : 3.7
Dry Extract : 32.1 g/l

Malbec 59% ; Merlot 16%; Cabernet Sauvignon 15%;
Syrah 5%; Petit Verdot 5%

PRODUCTION :

Production : 93.000 bottles
Fermentation : 7 to 10 days at 28°C in stainless steel tanks.
Maceration: Once the vats are full, the grapes undergo a maceration before the alcoholic fermentation takes place. This process takes 30 to 40 days.
Malolactic Fermentation: 100%
Aging : 60% in French oak barrels during 12 months

TASTING NOTES :

92 puntos, Wine Advocate, # 198, Diciembre 2011
"The 2009 Coleccion is a blend of the varietals. Purple in color, with a brooding bouquet, it is a dense, structured, rich wine with impeccable balance, volume, and length. It has the structure to evolve for 2-3 years but can be approached now. It, too, is a great value." Jay Miller

CLA Clodomiro Silva s/n – Vista Flores.
Tunuyán. Mendoza. Argentina
Tel: +54 (0) 261 4765404
www.cuvelierlosandes.com