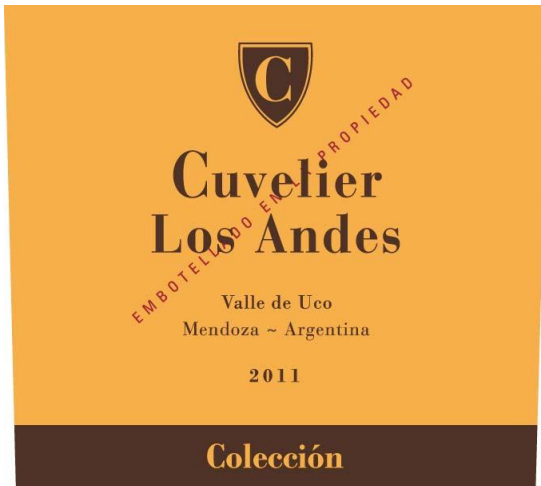


Cuvelier Los Andes



CLA - Colección 2011



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 :

58% Malbec ; 18% Cabernet Sauvignon ; 12%
Petit Verdot; 8% Syrah; 4% Merlot

Vintage : 2011
Alcohol : 15%
Acidity : 5.8 g/l
Residual Sugar : 1.7 g/l
Ph : 3.85
Dry Extract : 32.5 g/l

PRODUCTION :

42.000 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.