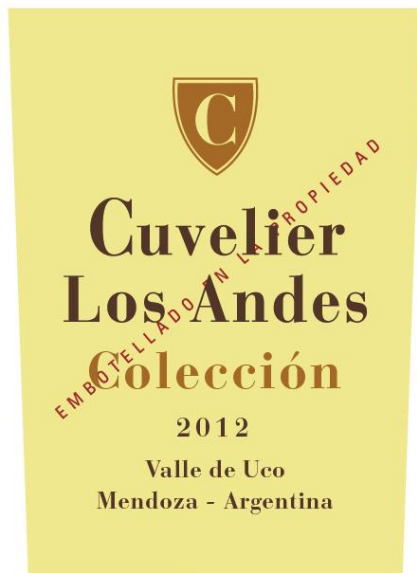


Cuvelier Los Andes



CLA – Colección 2012



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 :

64% Malbec ; 11% Merlot ; 15% Cabernet Sauvignon ; 6% Syrah ; 4% Petit Verdot

Vintage : 2012
Alcohol : 14.5%
Acidity : 5.15 g/l
Residual Sugar : 1.85 g/l
Ph : 3.90
Dry Extract : 28.9 g/l

PRODUCTION :

66.000 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.

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