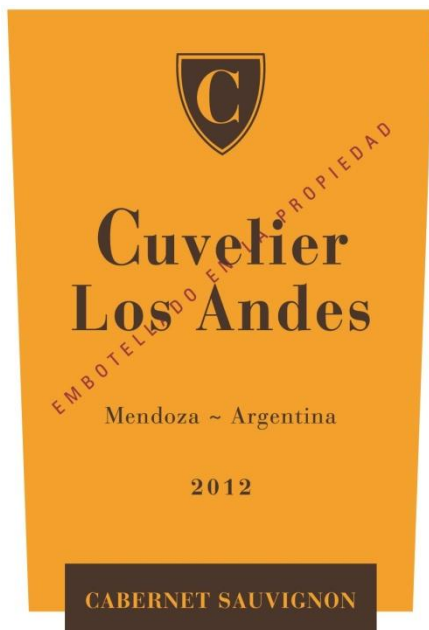


Cuvelier Los Andes

CLA - Cabernet Sauvignon 2012



LOCATION

Country : Argentina
Province : Mendoza
Region : Valle de Uco, Vista Flores,
Tunuyán

VINEYARDS

Total Area : 65 hectares
Area in production : 55 hectares
Altitude : 1 000 meters above sea level
Plantation density : 5 500 plants per hectare
Yield : 5 000 to 6 000 kg per hectare
Harvest : Manual in boxes of 12 kg.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

Vintage : 2012
Alcohol : 14 %
Acidity : 5.5 g/l
Residual Sugar : 1.7 g/l
PH : 3.8
Dry Extract : 30.8 g/l

PRODUCTION

Production: 9.380 bottles
Fermentation: 9 to 12 days at 26° C in stainless steel tanks
Maceration: Once the vats are full, the grapes undergo a 5 to 6 days cold maceration before the alcoholic fermentation takes place. The whole maceration process takes 25 to 35 days
Malolactic Fermentation: 100%
Aging : 60% in French oak barrels during 11 months

TASTING NOTES

87 pts, Wine Advocate, April 2014 # 212
*"It has a jammy nose of ultra-ripe cherries and some notes from the oak, dark chocolate, sweet spices and smoke. It has a full-bodied palate with abundant, chunkier tannins than its siblings, ending slightly dry and warm. This should benefit from some more time in bottle. Drink 2015-2019".*Luis Gutierrez.

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