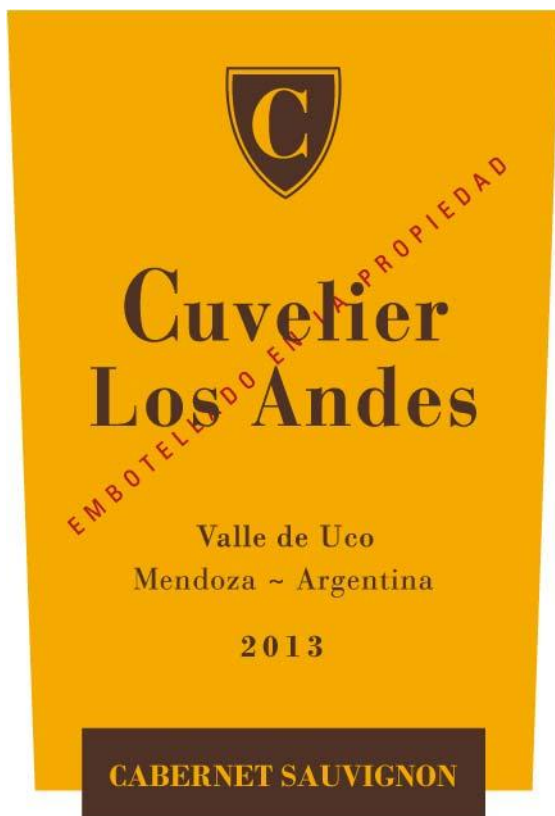


Cuvelier Los Andes



CLA - Cabernet Sauvignon 2013



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 : 2013
Alcohol : 13.5 %
Acidity : 4.6 g/l
Residual Sugar : 2.01 g/l
PH : 3.8
Dry Extract : 35.4 g/l

PRODUCTION

Production: 14.000 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

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