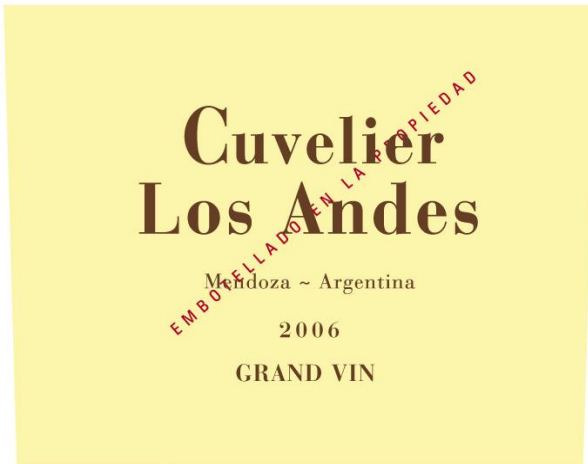


Cuvelier Los Andes

CLA - Grand Vin 2006



LOCATION

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

VINEYARDS

Total area : 65 hectare
Area in production : 55 hectare
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 12 kgs boxes

VARIETAL COMPOSITION

Vintage : 2006
Alcohol : 15% vol.
Acidity : 5.70 g/l
Residual Sugar : 2.34 g/l
Ph : 3.5
Dry Extract : 30.90 g/l

**70% Malbec, 10% Cabernet Sauvignon, 10% Syrah,
10% Merlot**

PRODUCTION

Production: 31.000 bottles
Fermentation: 7 to 10 days to 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 : 100% in French oak barrels during 15 months

TASTING NOTE

92 points, Wine Advocate, # 180, Diciembre 2008

“Saturated purple in color, it has a lovely bouquet of cedar, spice box, black cherry, black raspberry, blueberry, and chocolate. It has outstanding concentration, 4-6 years of aging potential, and a lingering, pure finish. It will be in its prime from 2013 to 2026. Jay Miller

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