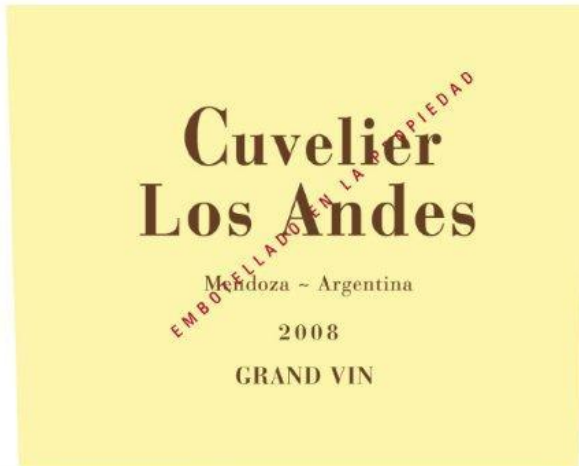


# Cuvelier Los Andes

## CLA - Grand Vin 2008



### LOCATION

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

### VINEYARDS

Total area : 65 hectare  
Area in production : 55 hectare  
Altitude : 1000 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

65% Malbec, 15% Cabernet Sauvignon, 10% Syrah, 5%  
Merlot, 5% Petit Verdot  
2008  
15,40% vol.  
5,30 g/l (Tartaric Acid)  
2,80 g/l  
3,6  
36,50 g/l

### PRODUCTION

Production: 39.800 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 18 months

### TASTING NOTES :

**92 points**, International Wine Cellar, Mar/Apr 2013  
*“Bright, full medium ruby. Liqueur-like aromas of  
blackberry, cassis and licorice complicated by a musky truffley  
quality. Velvety and rich, with a saline nuance to the highly  
concentrated dark berry and fig flavors. Finishes with strong,  
dusty tannins and excellent length”*. Stephen Tanzer.