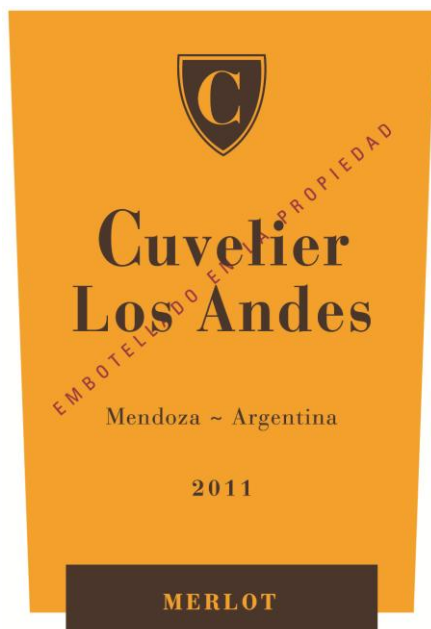


Cuvelier Los Andes

CLA - Merlot 2011



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 a 6 000 kg per hectare
Harvest : Manual in boxes of 12 kg.

VARIETAL COMPOSITION

100% Merlot
Vintage : 2011
Alcohol : 15 % vol.
Acidity : 6.10 g/l
Residual Sugar : 2.80 g/l
PH : 3.70
Dry Extract : 32.3 g/l

PRODUCTION

Production: 11.000 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

TASTING NOTES

87 pts, Wine Advocate, Oct 2012, # 203
"It has a lifted bouquet of raspberry, boysenberry and blueberry that exhibits better definition than the Cabernet Sauvignon. The palate is medium-bodied with rounded, succulent tannins. The oak is toasty and obvious, revealing a slight metallic tincture towards the finish. Drink now-2015."

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