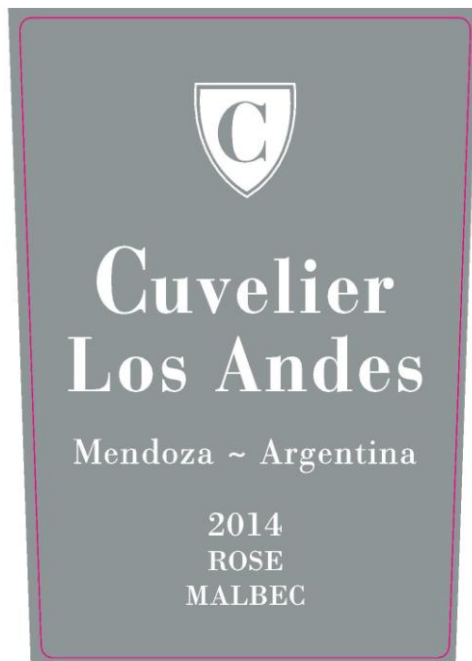


Cuvelier Los Andes

CLA – Rose 2014



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 at the end of February 2014.

VARIETAL

100% Malbec

COMPOSITION

Vintage : 2014
Alcohol : 12.5 % vol.
Acidity : 6.5 g/l
Residual Sugar : 1.61 g/l
PH : 3.4
Dry Extract : 21.9 g/l

PRODUCTION

Production : 4.000 bottles
Wine-making : Direct press Rosé. Maceration with the skin during 6 hours in the press. Alcoholic fermentation in stainless steel tank during 30 days at low temperature (60°F). Cold stabilization (40 °F) during 15 days. Filtered and bottled on at the end of March 2014.

TASTING NOTES

The wine has a light, attractive and delicate pink salmon color. Its nose is intense and complex with fresh plum and floral notes. Very refreshing in the mouth with a crisp natural acidity, tasty and with a long and delicate finish.

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