

Cuvelier Los Andes

EL 2013

WHEN THE ART OF WINEMAKING MEETS PASSION AND INSPIRATION, WE ACHIEVE EL CUVELIER LOS ANDES



EL CUVELIER LOS ANDES captures a moment of true refinement. As our wines mature slowly in more than 800 French oak barrels, we carefully select a handful of them which have attained their very best expression. EL is only produced from outstanding vintages...



Technical Data

60 % Malbec, 30 % Syrah, 10% Merlot.

Location: Uco Valley, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 15, 8%

Acidity: 5, 7 g/L

Residual Sugar: 1,8 g/L

pH: 3,86

Dry Extract: 39, 8 g/L

Production: 3.000 Bottles

Vintage characteristics

Spring was relatively warm with moderate to cool average temperatures in September and October 2012 that resulted in good budding. A rigorous selection of buds was performed for tighter control of the yield. Flowering was quick and very uniform. November was dry, warm and sunny. During the summer, January was very hot and dry. The weather was also good in February so the vegetation and fruit in the vineyard were very healthy. Warm temperatures, plenty of sun and a very good temperature range in March and April promoted consistent ripening of the clusters, resulting in grapes with good acidity, concentration of aromas and a beautiful color. Little precipitation allowed for very thorough picking of all the grapes, including those which ripened later such as Cabernet Sauvignon and Petit Verdot. A year that was relatively cool during the growth cycle resulted in grapes with a wonderful acidity/sugar balance and a concentration of aromas and polyphenols. This grape harvest, comprised of excellent weather conditions, high quality soil and meticulous maintenance of the vineyard, produced 2013 CLA wines with a unique, exceptional character.

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5500 plants per hectare in vertical trellising system.

Yield: 5000 a 6000 kg per hectare.

Harvest: manual in 12 kg boxes.

Winemaking

The wine is fermented in new oak barrels. Grapes are selected by hand and barrels are filled by gravity. The total maceration process takes 45 to 60 days.

Malolactic Fermentation: 100% in new French oak barrels.

Ageing: 100% in new French oak barrels for 18 months.

Barrels selection : after a meticulous tasting of each barrel from the barrel-fermented lots of wines, CLA selects the outstanding ones that will create this exceptional blend.

Tasting Note

Appearance: very intense, attractive ruby red with black shadows and profound depth.

Aroma: the ultimate expression of complexity, minerality and seduction. Excellent.

Mouth: powerful and complex yet very fine and elegant. An outstanding wine.

Wine Spectator : 94 pts

Andreas Larsson : 94 pts

James Suckling : 90 pts