

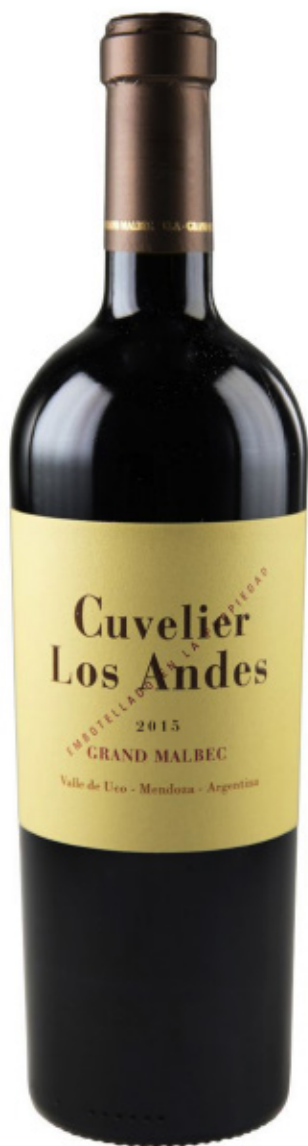
Cuvelier Los Andes

GRAND MALBEC 2015

OUR SPECIAL CUVÉE, AN ABSOLUTE MALBEC



Grand Malbec is a selection of our most beautiful Malbec grapes, barrel-fermented and aged in new barrels for 18 months. Grand Malbec has an outstanding concentration that will surprise you with its balance and ageing potential. A must for all Malbec fans.



Technical Data

100% Malbec

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

Alcohol: 15%

Acidity: 5.7 g/L

Residual Sugar: 1.8 g/L

pH: 3.74

Dry Extract : 33.21 g/L

Production: 10.000 Bottles

Vintage characteristics

The spring of 2014 was cool with average temperatures around 10°C and low humidity. Precipitation reached almost 20 mm. Budding was homogenous with very good fruition. Summer weather was within normal parameters and resulted in a very good selection of grape clusters. February was more humid than usual with 80 mm of precipitation and very good average temperatures around 20°C. Typical temperatures range between 12 and 15°C, so CLA defoliated more extensively on the vineyard's west side to improve insolation and ventilation.

The harvest was of very good quality with a fresher acidity and a high concentration of polyphenols, ensuring wines with good volume and great delicacy.

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 are gravity-loaded into barrels. The total maceration process takes 45 to 60 days.

Malolactic Fermentation: 100% in new French oak barrels.

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

Tasting Note

Appearance: very intense, concentrated red with black tones.

Aroma: complex, powerful and very seductive. marmalade and dulce de leche. Very inviting.

Mouth: straight-forward, full-bodied and very pleasant with an extraordinary finish.

James Suckling : 94 pts

Tim Atkins : 93 pts

Wine Spectator : 93 pts