Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



2025

Spring 2024 began with normal conditions, but from November until the harvest ended in April 2025, we experienced average maximum temperatures lower than historical averages, and the recorded minimum temperatures exceeded historical averages, resulting in a smaller-than-usual thermal amplitude in this region. Precipitation was below average.
These two factors led to early ripening. To preserve the quality and quantity of polyphenolic compounds, we were very careful and prudent with leaf removal, paying special attention to concentrations and the optimal harvest timing, which, by the way, was two weeks earlier than usual.
In conclusion, through diligent work and control, we achieved a very good harvest in both quality and quantity.

2024

The winter of 2023 was very humid and with abundant snow, the Andes Mountains were covered in white throughout the season, which generated temperatures a little colder than usual and delayed bud break by a week.
Spring began with hail, this caused a loss of 20% in all our frames without anti-hail fabric and continued to be complicated by alternating frosts, which generated 10% more loss in all frames, violent zonda wind with high temperatures, this It harms the growth of plants due to the stress generated. For the first time we had to help the plants come out of their dormancy with foliar fertilization, which worked very well. To conclude this catastrophic spring we had heavy rains during flowering that caused a lot of runoff, especially in our Malbec boxes. For the second consecutive year our production was reduced by 50%.
The dry and sunny summer allowed us to obtain very healthy and well-ripe grapes. The weather for the 2024 harvest was mild and good and allowed us to harvest calmly while waiting for the optimal maturity of each varietal.
In conclusion, we managed to produce 50% less wine, but with great concentration and balance, especially Malbec and Merlot.

2023

The cold weather at the beginning of the season delayed the vineyard's budding date by a few days. In the last days of October and the first days of November, very cold air advanced, which favored the formation of late frosts that affected the vineyard. In addition, new minimum temperature records were reached for November. Subsequently, an abrupt change in the circulation of the atmosphere allowed the arrival of very hot air from the north of the country, recording record daily maximum and minimum temperatures for November, which affected the plants and further decreased our performance.
On the other hand, the La Niña phenomenon, for the third consecutive year, was the main reason for preventing the formation of rain.
High temperatures and low rainfall worsened drought conditions.

Cuvelier
Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



It was the driest year in more than 6 decades. The high temperatures of the summer caused the harvest dates to be brought forward compared to the previous year and we harvested earlier than ever from the first week of March with yields of 50% less but with a maturity, complexity and concentration that gave us It promises a vintage of low volume but of excellent quality.

2022

The 2021-2022 season was full of surprises with late spring frosts, frequent rains in March and April, and a thermal amplitude higher than usual. Nevertheless, the Uco Valley showed less damage than other areas of Mendoza, with no humidity problems or cryptogamic diseases. These climatic inconstancies led to a harvest of outstanding quality, although we had a decrease in quantity compared to previous years. Temperatures were above average during summer and the ripening period, and, with well-timed and intense rains prior harvest, gave extraordinary conditions for recovering a better yield and for a good phenolic maturing which turned this campaign into a great quality vintage.

2021

A dry winter, with an intensely cold spring and several episodes of frost, generated a very heterogeneous budburst. Good weather set in at the end of spring and the beginning of summer. The shoot selection is adapted according to the shoots lost by frost. Thanks to the good climate, the fruit set was good. The vineyard managed to settle and balance itself, allowing us to expect a quality harvest and nearly normal yields. Many rains in February and at the beginning of March swelled the grapes and finished to recover our yield. The return of the sun from mid- March made us postpone harvest, wait for each plot to reach its phenolic maturity, and proceed calmly with harvest that ended on April 23rd. We finally achieved a normal yield with healthy grapes of medium concentration, ripe and balanced.

2020

The warm winter generated a generous and homogeneous, but too early budburst. In October, spring frosts affected some early shoots and produced a decrease in production. December and February were the rainy months in this overall very dry and warm season, with minimums, averages, and maximums higher than usual, especially in November and March. The entire summer has been hot, and the low relative humidity kept the vineyard in very good health, without cryptogamic disease. This allowed optimal phenolic maturity, concentration, and quality. Maturity happened very early and the harvest has been advanced by 2 weeks. The low-yield 2020 vintage is characterized by an extraordinary quality.

Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



2019

As in previous winters 2018 was pretty dry with very little snowfall on the Andes. However, the spring months were within the temperature and precipitation annual averages. A dry and windy period during the flowering cycle delivered an excellent fruit-set as well as healthy and perfectly shaped clusters. During summer, February recorded unusually low precipitations and an abundance of sun which generated a strong sugar synthesis. March turned out to be cooler than usual which preserved the acidity, slowed down the sugars and allowed a good phenolic ripening. At harvest time, the grapes showed good maturity and balance with slightly less concentration and a little more
acidity than in previous years. Despite its challenges, the 2019 vintage offers our signature taste profile with a little extra freshness.

2018

The season started with a cold and dry winter that remained persistent throughout September. Spring and Summer high and low temperatures exceeded their annual average ranges. However, this increased temperature range promoted an optimal phenolic maturity and an incredible anthocyanin accumulation. These exceptional conditions delivered an outstanding vintage which is captured in each of our wines. 2018 is definitely a vintage to remember, and possibly, the best vintage of our short history.

2017

Winter 2016 has been absolutely normal in terms of both temperatures and rainfall though spring showed lower temperatures than usual, especially during bud-break and flower that did affect our yields, especially for Malbec which is more sensitive to cold temperatures. Summer 2017 has been normal with low rainfall and very good thermal amplitude that combined with the low yields, generated an extraordinary accumulation of anthocyanin, especially in Malbec and an optimal phenolic maturation for all our varietals. These conditions produced outstanding wines, with less quantities of Malbec but exceptional characteristics of concentration, complexity and ageing potential.

2016

The weather this spring was normal despite minimum temperatures lower than usual, resulting in slower but ultimately homogenous budding, and luckily no frost related damage. CLA's grapevines are planted on a steep slope so cold masses of air slide down it quickly, making it difficult for cool air to reach the fruit and thus avoiding damage to new growth by low temperatures.
A humid summer was expected, so CLA took greater precautions by defoliating its vines more than usual. As a result, it was prepared for the high amount of rainfall in January (150 mm) and was able to ripen the grapes to their usual level, although with lower contents of sugars, in a perfect sanitary condition.

Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



This year's wines are very attractive with a balanced acidity, medium body with strong notes of fruit and very good ageing potential.

2015

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.

2014

This spring cycle, which started with moderate average temperatures and precipitation lower than usual of between 20 and 30 mm, was very conducive to excellent, uniform budding of all the varieties. The flowering and health of the clusters were very good. CLA rigorously selected the grapes to achieve the requested quality in its wines. Summer experienced more than usual rainfall with around 100 mm of precipitation in February. CLA foresaw this and as a precaution undertook a more extensive defoliation to improve the grapes' ventilation and ability to dry off. March was cool and very dry with average temperatures around 16° C, very good temperature variation and low precipitation. April was humid but did not present any health problems due to the excellent thinning and defoliation work done previously. Thus, the vineyard achieved an optimal ripening that is noticeable in the wines. This year's wine has a good anthocyanin content, excellent pH/acidity balance and round, sweet tannins. Each variety has very good ageing potential.

2013

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.

Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



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.

2012

A relatively cool spring assured good budding for the 2012 vintage. This followed major developments and promising growth at the vineyard. Very windy days in November -as a result of the local wind known as Zonda- followed by rain, affected the flowering and setting of earlier ripening varieties, ending any hope of fruit for them.
December, January and February were dry and cool, maintaining the vineyard in overall excellent health. A rigorous check of the irrigation system along with a thinning of the grapes between setting and ripening, assured the balanced growth necessary for the development of the fruit. Ripening took place under sunny conditions and moderate temperatures, encouraging a good concentration of aromas and polyphenols.
These conditions continued from the end of March to the end of April. Cool days and cold nights resulted in a good balance of acidity, high concentration of color (anthocyanins) and soft, delicate tannins. This climate was favorable for Syrah and resulted in one of the most perfumed wines ever produced by any CLA variety. It achieved optimal ripening and displayed great volume and balance.
The 2012 harvest, although modest in amount, was of high quality with perfect ripening and very healthy fruit, which resulted in very good wines. In fact, some barrels were so impressive they inspired the vineyard to create a new iconic wine called El Cuvelier Los Andes.

2011

The vineyard cycle for this vintage was notable for its lower than usual temperatures. This was reflected in the total sum of daytime temperatures from October to Abril, which was 1,790° C. Precipitation levels were also much lower than usual and the available water supplies fell sharply in February, a month which is traditionally more humid.
March and April were also drier and cooler than usual, guaranteeing good health in the vineyard and allowing the grapes to mature slowly and evenly. These conditions, marked by relatively low, moderate temperatures, produced a harvest with nice aromatic expression, well-balanced acidity and intense color.

2010

This vintage was characterized by a cooler and drier spring than 2009, with 11 mm of rainfall and a temperature of 17° C in October and November. Budding and leaf growth were good under these conditions, followed by uniform flowering and setting.
December and January were relatively dry with moderate temperatures that resulted in consistent, rapid ripening and excellent conditions in the vineyard..

Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



At the beginning of February, the grapes experienced lower than average temperatures but with great temperature difference from day to night. Rainfall was very low with only 59 mm between February and March. Conditions in the vineyard were excellent. All the varieties grown in CLA experienced optimal ripening before they were picked. The harvest took place from mid-March to the end of April under good meteorological conditions and an average temperature of 13° C, both of which helped intensify the accumulation of aromatic and colored components in the skins.
Given the natural elegance of these wines, we decided to extend the ageing in barrels for longer than usual. It was, without a doubt, an excellent harvest for CLA.

2009

This harvest was characterized by a relatively cool, but noticeably drier, spring, with only 25 mm of rain between October and November. These conditions guaranteed a very homogenous budding with good growth and flowering. December and January saw similar temperatures but with higher humidity. At the end of January, there was a sudden change in the temperature range combined with very little rainfall, only 56 mm in three months. This produced good cluster growth. The vineyard was in excellent health with richly colored grapes with great phenolic content and excellent balance among all the varieties. Once again, the wines surprised and astonished with their quality, delicacy and tannic potency. This was most surprising in the Malbec, as well as the Petit Verdot, both of which displayed extraordinary ageing potential. The Merlot showed true potential in its intensity and refinement, qualities typical of this variety and preserved in large part by the moderate summer temperatures. This and the dominance of the Malbec in the blends contributed greatly, not just to the structure of the vintage, but also to its fruity intensity and varietal character. The Cabernet Sauvignon added structure with its very mature tannin, while the Syrah -with its very individual, balanced character- also contributed to enrich CLA's blends. Given the intensity and concentration of the wines, CLA decided to age more batches in newer barrels. This is an excellent vintage for CLA with an impressive potential to improve with age.

2008

This harvest once again reflected the unique character of the Vista Flores terroir, and in particular the CLA terroir. The high altitude of the vineyard, which surpasses 1000 meters, enjoys a drier environment than on the plains. This competitive advantage, combined with the rigorous work carried out within the vineyard, the careful maintenance of its canopy and its well-draining soils, results in perfect health and ripening of grapes. Favorable weather conditions at the end of the growing season contributed to earlier than usual ripening of all the varieties. The wine, with its strong concentration of fruit, is attractively balanced and elegant with a notably delicate finish. The wine's vegetal character, combined with the roundness of its tannins, is surprising. This gives the vintage tremendous ageing potential, although it is perfect enough to drink today.

Cuvelier
Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



2007

The spring of 2007 was unusually humid and could have brought health problems, but weather conditions ended up being favorable for the vineyard: vegetation grew quickly because of the strong rainfall at the beginning of the season and the summer was problem free. Average temperatures and conditions produced a great vintage for the record books. Vine growth was slow and steady, encouraging the production of mature phenolic compounds in comparison to periods with higher temperatures, resulting in stronger, more dominant sugar levels. A favorable temperature range between day and night allowed the grapes to maintain sufficient levels of acidity due to the cool nights. The harvest lasted approximately 45 days. All varieties displayed strong character and expression and perfectly healthy fruit. The 2007 harvest was very good for the Merlot which had very intense, fruity aromas due to the moderate summer temperatures. The Malbec was impressive as well: dense and highly aromatic with soft, mature tannins. The ripening of the fruit also proved very favorable for the Cabernet Sauvignon, which in turn enriched the essential, notable structure of the CLA blends.

2006

A stunning vintage!
Each grape harvest is a surprise and the 2006 harvest was no exception. This year was characterized by later budding of all the varieties compared to previous years, due to snowfall in the last week of September and the first week of October. Flowering was also late. Nevertheless, high, constant temperatures in January produced a rapid change in color in only ten days. The incredible difference in temperature between day and night, unique to CLA's high altitude vineyard, played an integral role in the ageing of the wines. High temperatures returned to the vineyard in March and April, resulting in an earlier, faster harvest of the grapes, with only a few days difference between the picking of all varieties. The polyphenols and the balance of the natural acidity of the wines were exceptional, producing very deep colors, an explosion of fruit in the mouth and a very long finish.

2005

The 2004/2005 season was an impossible vintage to forget because CLA was in the process of building its new warehouse.
But there were also unforgettable things happening in the vineyard. In spring, very late frosts hit all of Mendoza, changing CLA's production forecast. This weather confirmed that CLA's vineyards are very resistant to frost due to their very consistent 3% slope which, combined with their altitude and proximity to the Andes Mountains, gives them protection from this kind of climatic event.
Mendoza's temperature range is the widest of all wine producing regions. It is the region's key oenological characteristic, for it allows the wines to come into being with more varietal expression and stronger ageing potential.
A long summer with no rainfall allows CLA to achieve very good maturation of polyphenolic compounds in all its varieties because of longer than usual growth cycles.

Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



The 2005 winemaking season was a triple pleasure. There was the quality of the vintage, the first harvest in our new (or to be more precise, "under construction") warehouse and the first harvest with our new and future enologist, Adrian Manchon. This combination gave rise to an explosion of very intense aromas that began in the cold maceration process, along with an impressive extraction of color that completely revealed the balance of our wines and the intensity of aromas and body they produce in the mouth.
Without a doubt, the 2005 harvest at CLA will never be forgotten. Plus, it resulted in CLA's
Grand Malbec!!

2004

The 2003/2004 season was affected by the Zonda, the region's characteristic wind, which blows down from the Andes Mountains and can reach up to 110 kilometers per hour. It is hot and dry and can put the vineyard under enormous stress by causing bud fall.
Under normal circumstances, this phenomenon occurs only two to three times a year in November and December. However, this year the wind blew more than a dozen times and resulted in CLA spending an enormous amount of effort repairing vines. It also meant a smaller harvest due to the stress suffered by the vines during their flowering stage. Luckily a smaller harvest does not necessarily mean a bad harvest. On the contrary, ripening was more uniform, grapes were smaller and the production of each grapevine more homogenous. The number of grapes per plant is very important for the homogeneity of ripening in different parts of the vineyard and is vital for the production of great wines.
The proportion of pulp, skin and seed to juice was excellent. There was an explosion of fruity flavors as soon as the grapes were put into the tank and some of the best aromas in the short history of CLA and Clos de los Siete. The color was impressive and the concentration of anthocyanins above average.

2004 was the first harvest of our insignia Grand Vin. The wines in this CLA vintage were created by Marcelo Pelleretti at Bodega Monteviejo. The extraction of juice was done immediately, a sign of good ripening, and maceration time was shortened to maintain the wine's aromatic, fruity freshness and the silky tannins characteristic of this vintage. This is a rich, dense and seductive wine which promises long ageing potential despite coming from young grapevines.

Cuvelier Los Andes

CLA VINEYARD AND VINTAGES

Climate: Continental with low precipitation (200 mm per year)
Soil: Sandy, silty and very rocky
Altitude: 1000 meters above sea level



2003

The spring of 2003 was similar to the winter: very sunny but also very cold and dry. These weather conditions, reinforced by the dry Zonda wind that blew for several days, stunted the development of the vines and limited the number of berries. As a result, the fruit was richer and more concentrated.

The cool spring was followed by a very hot, dry summer, especially in the second half of January when maximum temperatures hovered around 43° C. These conditions accelerated the ripening of the grape and enriched its flavor.

Autumn was very sunny with cool temperatures and very light, occasional rains in March. These were ideal conditions to optimize the maturity of the tannins in the skin and seeds.

The harvested grapes were very healthy, concentrated and magnificently ripe. Picking took place from March 7 to April 16, 2003, depending on the variety.

The juice, very rich in sugars, was turned into wine under normal conditions at Bodega Monteviejo's very modern facilities, in what was then Clos de los Siete's only operating

warehouse. Malolactic fermentation started quickly and ended when the wines were put into barrels to age.

CLA launched its first wine, Colección, with a production of only 6000 bottles.

It has turned out to be an impressive vintage for a wine produced from grapevines that were only 3 to 4 years old!