

Cuvelier Los Andes

COLECCIÓN 2013

WHERE BORDEAUX MEETS MENDOZA



Following Bordeaux tradition, Colección is our "Second Label" after our Grand Vin. Colección is similar to Grand Vin but less concentrated and with less ageing potential and is therefore friendlier to drink young. In this blend you can taste the concentration and intensity of a Mendoza wine along with the elegance and finesse of a Bordeaux-blend.



Technical Data

52 % Malbec, 24% Cabernet Sauvignon, 11% Merlot, 9% Syrah, 4% Petit Verdot

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

Alcohol: 14%

Acidity: 5, 25 g/L

Residual Sugar: 2,6 g/L

pH: 3,8

Dry Extract: 32, 5 g/L

Production: 80.900 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

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation occurs. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic fermentation: 100%

Ageing: 60% in French oak barrels for 12 months.

Tasting Note

Appearance: very attractive with great intensity and concentration. Violet tones and ruby reflections. Very elegant.

Aroma: Complex and mature with notes of coffee, spice and red fruit. The fusion of its distinct elements creates elegance and harmony.

Mouth: excellent concentration with fine, mature tannins. Good acidity. Fresh with a balanced full body and long finish.

Tim Atkins: 92 pts

Wine Spectator: 91 pts

James Suckling: 91 pts

Andreas Larsson: 91 pts