

# Cuvelier Los Andes

## GRAND MALBEC 2013

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:** 15,5%

**Acidity:** 5,85 g/L

**Residual Sugar:** 1,8 g/L

**pH:** 3,8

**Dry Extract:** 37 g/L

**Production:** 8.500 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 are gravity-loaded into barrels. 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.

### Tasting Note

**Appearance:** attractive, brilliant and very intense violet-red.

**Aroma:** very characteristic of Malbec, dried red fruit such as prunes combined with notes of other dried fruits and nuts. Spicy, very seductive and elegant.

**Mouth:** a soft, very nice, full entry. Fills the mouth with mellow tannins. Round, very long and pleasant finish.

Tim Atkins: 95 pts

James Suckling: 94 pts

Stephen Tanzer: 91 pts