

# Cuvelier Los Andes

## GRAND MALBEC 2014

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:** 5,70 g/L

**Residual Sugar:** 2,34 g/L

**pH:** 3,9

**Dry Extract :** 39,8 g/L

**Production:** 10.100 Bottles

### Vintage characteristics

This spring cycle, which started with moderate average temperatures and lower than usual precipitation 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 of 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 of 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. As a result, the vineyard achieved an optimal ripening that is noticeable in the wines.

### 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.

### Tasting Note

**Appearance:** great intensity of color. A very young and elegant violet-red, typical of the varietal.

**Aroma:** excellent varietal characteristics which include aromas of sweet ripe plums, marmalade and dulce de leche. Very inviting.

**Mouth:** very nice first mouth: full, juicy and meaty. Excellent roundness with a taste typical of the varietal. A robust, mature wine with a long finish.

Tim Atkins : 95 pts

James Suckling : 94 pts

Wine Spectator : 93 pts