

# Cuvelier Los Andes

## MALBEC 2015

PURE EXPRESSION OF THE GRAPE



Until our youngest vines are mature enough to produce grapes with enough complexity to qualify for our top wines, we use these grapes in our Varietals range. With our Malbec we offer the distinctive flavors and purest expressions of the emblematic varietal of Argentina. We produce this wine using the same process, care and love as per our Colección.



### Technical Data

**100% Malbec**

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

**Alcohol:** 14,7%

**Acidity:** 5,55 g/L

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

**pH:** 3,85

**Dry Extract:** 37,8 g/L

**Production:** 62.000 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

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%

**Aging:** 60% in French oak barrels for 11 months.

### Tasting Note

**Appearance:** intense violet-red with ruby reflections.

**Aroma:** dark fruits with hints of marmalade and violets; fruity and expressive.

**Mouth:** medium-intensity in the mouth, balanced and velvety.

Tim Atkins : 92 pts

James Suckling : 92 pts

Wine Spectator : 90 pts