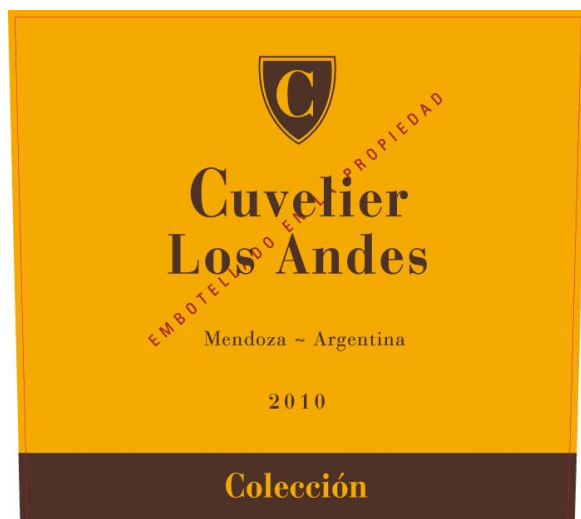


Cuvelier Los Andes

CLA - Colección 2010



LOCATION : Valle de Uco, Vista Flores,
Tunuyán

VINEYARDS:
Total area : 65 hectares
Area in production : 55 hectares
Altitude : 1000 meters above sea level
Plantation density : 5.500 plants per hectare
Yield : 5.000 a 6.000 kgs. per hectare
Harvest : Manual in 12 kgs boxes.

VARIETAL
COMPOSITION : Malbec 57% ; Merlot 20%;
Syrah 11% ; Cabernet
Sauvignon 8%; Petit Verdot 4%

Vintage : 2010
Alcohol : 14 % vol.
Acidity : 5.40 g/l (Tartric Acid)
Residual Sugar : 2.00 g/l
Ph : 3.51
Dry Extract : 31.2 g/l

PRODUCTION : 88.600 bottles
Fermentation : 7 to 10 days at 28°C in stainless steel tanks.
Maceration: Once the vats are full, the grapes undergo a maceration before the alcoholic fermentation takes place. This process takes 30 to 40 days.
Malolactic Fermentation: 100%
Aging : 60% in French oak barrels during 12 months.

TASTING NOTES : *"Medium red-ruby. Aromatic, expressive nose offers blackberry, licorice, bitter chocolate and a touch of violet. Juicy and tightly wound but still pliant, with lovely energy and shape to the flavors of dark berries, dark chocolate and licorice. Finishes fresh and ripely tannic, with a youthfully medicina." Stephen Tanzer (91 pts, International Wine Cellar, Mar/Apr 13). "Polished and well-structured, this red offers fine tannins and fresh acidity supporting notes of pure cassis and black cherry puree. Spice, mineral and dark tobacco hints add range to the finish. Malbec, Cabernet Sauvignon, Merlot, Syrah, and Petit Verdot. Drink now through 2016".(91 pts, Wine Spectator, 31/10/2013). Nathan Wesley.*

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