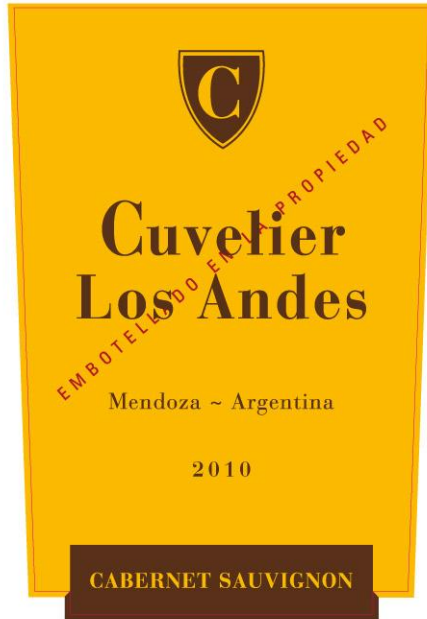


Cuvelier Los Andes

CLA - Cabernet Sauvignon 2010



LOCATION

Country : Argentina
Province : Mendoza
Region : Valle de Uco, Vista Flores,
Tunuyán

VINEYARDS

Total Area : 65 hectare
Area in production : 55 hectare
Altitude : 1 000 meters above sea level
Plantation density : 5 500 plants per hectare
Yield : 5 000 to 6 000 kg per hectare
Harvest : Manual in boxes of 12 kg.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

Vintage : 2010
Alcohol : 13.5%
Acidity : 5.30 g/l
Residual Sugar : 3.00 g/l
PH : 3.80
Dry Extract : 32.68 g/l

PRODUCTION

Production: 20.500 bottles
Fermentation: 7 to 10 days at 26° 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 11 months

TASTING NOTE

90 points, Wine Advocate, # 198, Diciembre 2011

"The 2010 Coleccion Cabernet Sauvignon displays darker fruit and a bit more richness. Supple, ripe, and velvety on the palate, it will offer prime drinking from 2012 to 2020." Jay Miller.

89 points, International Wine Cellar, Mar-Abr 2011

"Good full, bright red. Musky aromas of currant, plum, chocolate and meat. Smooth, intense and varietally accurate, with good energy to the flavors of currant, plum, tobacco and earth. Finishes with sweet, lightly dusty tannins, a note of cherry and solid structure." Stephen Tanzer

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