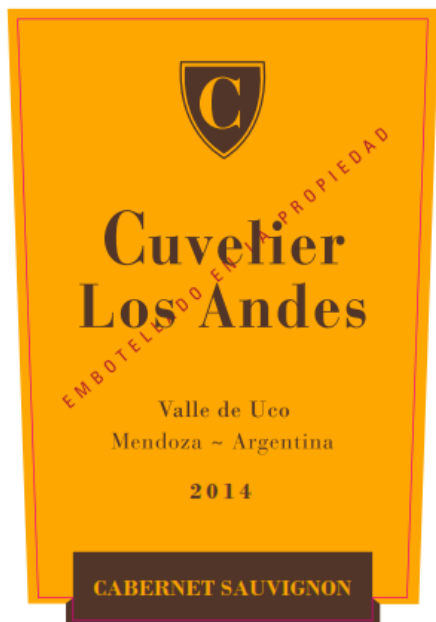


Cuvelier Los Andes

CLA - Cabernet Sauvignon 2014



LOCATION

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

VINEYARDS

Total Area : 65 hectares
Area in production : 55 hectares
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 : 2014
Alcohol : 14.5 %
Acidity : 5 g/l
Residual Sugar : 1.80 g/l
PH : 3.97
Dry Extract : 27.9 g/l

PRODUCTION

Production: 20.000 bottles
Fermentation: 9 to 12 days at 26° C in stainless steel tanks
Maceration: Once the vats are full, the grapes undergo a 5 to 6 days cold maceration before the alcoholic fermentation takes place. The whole maceration process takes 25 to 35 days
Malolactic Fermentation: 100%
Aging : 60% in French oak barrels during 11 months

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