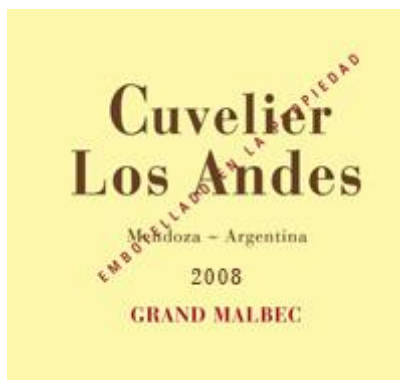


Cuvelier Los Andes Winery



CLA - Grand Malbec 2008

LOCATION

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

VINEYARDS

Total Area: 65 hectare
Area in production: 55 hectare
Altitude: 1000 meters above sea level
Plantation density: 5500 plants per hectare
Performance: 5000 to 6000 kg. per hectare
Harvest: Manual in boxes of 12 bottles

Varietal Composition: 100% Malbec

Vintage: 2008
Alcohol: 15,50% vol.
Acidity: 5,66 g/l (Tartaric Acid)
Residual Sugar: 1,90 g/l
PH: 3,7
Dry Extract: 32,20 g/l

PRODUCTION

Production: 8200 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%
Ageing : 100% in french oak barrels during 18 months

TASTING NOTES

In color is a deep red with a shade of violet and purplish reflects. It offers a beautiful and intense bouquet of plum and ripen cherry notes as well as spices, cinnamon and chocolate. Perfect on the palate, all aromas come back, it's silky and large. It presents an extraordinary long finish. Can age until 12 years.

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