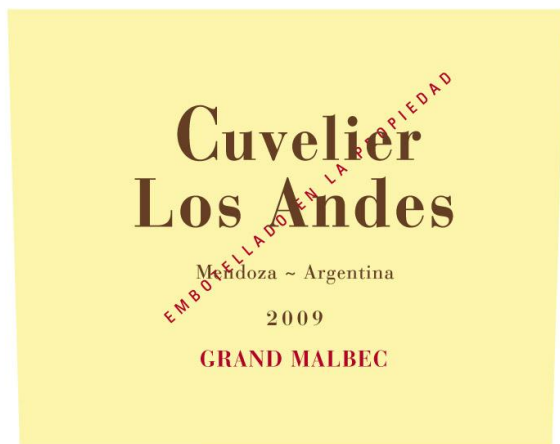


# Cuvelier Los Andes

## CLA - Grand Malbec 2009



### 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 a 6.000 kgs. per hectare  
Harvest : Manual in 12 kg boxes.

### VARIETAL COMPOSITION

Vintage : 100% Malbec  
Alcohol : 2009  
Acidity : 16 % vol.  
Residual sugar : 5.8 g/l  
Ph : 1.95 g/l  
Dry Extract : 3.7  
35.3 g/l

### PRODUCTION

Production : 10.900 bottles  
Wine Making : After hand selected grapes are filtered twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (7 to 10 days at 28°C); and post ferment maceration until reaching the 30 or 40 days that is required to complete the total process.  
Malolactic Fermentation : 100% in new barrels  
Aging : 100% in French oak barrels during 18 months.

### TASTING NOTE :

**94 points, Wine Advocate, # 198, December 2011**

*"The flagship is the 2009 Grand Malbec, a contender for Malbec of the vintage at this early stage. A glass-coating opaque purple color with legs that ooze down the glass, it offers up a beautiful bouquet of sandalwood, exotic spices, truffle, floral notes, red licorice, and black cherry. Voluptuous on the palate, this sweetly-fruited, dense, nicely proportioned Malbec will evolve for 4-5 years and deliver prime drinking from 2015 to 2029."* Jay Miller.