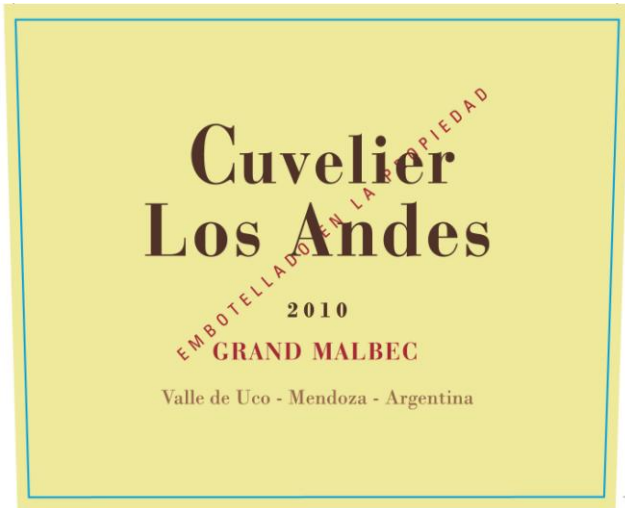


# Cuvelier Los Andes

## CLA - Grand Malbec 2010



### 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 : 2010  
Acidity : 16 % vol.  
Residual sugar : 5.7 g/l  
Ph : 2.5 g/l  
Dry Extract : 3.60  
34.9 g/l

### PRODUCTION

Production : 8.300 bottles  
Wine Making : The wine is microvinificated in new oak barrels. Grapes are selected by hand and barrels are filled by gravity and the maceration process happens in three stages: cold maceration (10-12 days); alcoholic fermentation (14 days); and post ferment maceration until it reaches the 45 to 60 days that is required to complete the total process.  
Malolactic Fermentation : 100% in French new oak barrels.  
Aging : 100% in French new oak barrels during 18 months.

### TASTING NOTES :

**93 points**, Wine Advocate, Apr 2014, # 212  
*"It has notes of sweet spices, Belgian chocolate, vanilla, cinnamon and very ripe black cherries, blackberries and liqueur de cassis with spiced up, crushed violets emerging with time as the wine is exposed to air and gets warmer. It is lush, dense, with glossy tannins, masses of dry extract, penetrating flavors and a long, warm finish. Luis Gutierrez.*