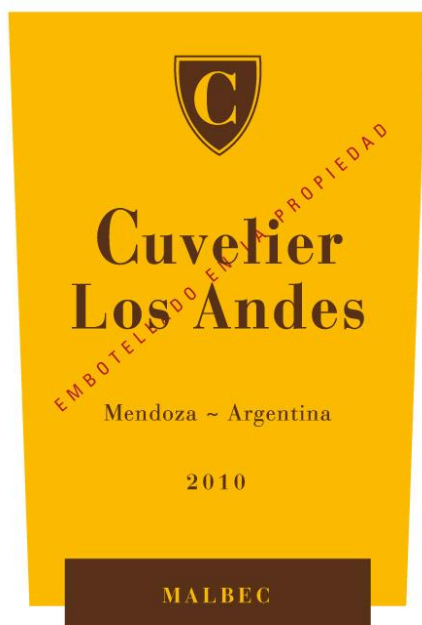


Cuvelier Los Andes

CLA – Malbec 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

100% Malbec

COMPOSITION

Vintage : 2010
Alcohol : 14.00% vol.
Acidity : 5.35 g/l
Residual Sugar : 2.80 g/l
PH : 3.80
Dry Extract : 32.30 g/l

PRODUCTION

Production : 30.000 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

91 points, Wine Advocate, # 198, Diciembre 2011

"The 2010 Coleccion Malbec is my favorite of the single varietal wines. Fragrant black cherries, exotic spices, and floral aromas lead to a plush, ripe, pleasure-bent wine that will drink well for another 8-10 years. It is a fantastic value in Malbec". Jay Miller.

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