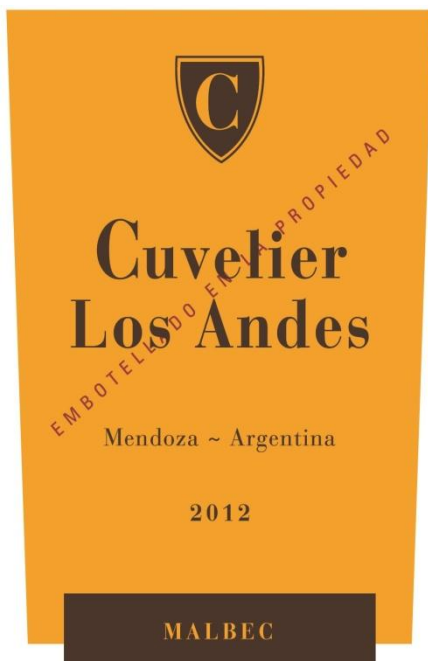


# Cuvelier Los Andes

## CLA – Malbec Colección 2012



### 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

100% Malbec

### COMPOSITION

Vintage : 2012  
Alcohol : 14%  
Acidity : 5.54 g/l  
Residual Sugar : 1.68 g/l  
PH : 3.8  
Dry Extract : 30.26 g/l

### PRODUCTION

Production : 64.000 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

### TASTING NOTES

90 pts, Wine Advocate, April 2014 # 212  
*"It is bright purple-colored, with an opaque center and a muted nose that requires plenty of air and coaxing to unfurl the heady, ripe black fruit and violet aromas with a lactic overtone. It has a full-bodied palate and a lush texture, thick and dense, with good acidity, freshness and balance. This is a very good, powerful Malbec at very good price. 64,000 bottles produced. Drink 2014-2020."*Luis Gutierrez.

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