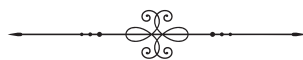


Cuvelier Los Andes

EL 2012

WHEN THE ART OF WINEMAKING MEETS PASSION AND INSPIRATION, WE ACHIEVE EL CUVELIER LOS ANDES



EL CUVELIER LOS ANDES captures a moment of true refinement. As our wines mature slowly in more than 800 French oak barrels, we carefully select a handful of them which have attained their very best expression. EL is only produced from outstanding vintages...



Technical Data

70% Malbec, 10% Merlot, 10% Cabernet Sauvignon, 10% Syrah

Location: Uco Valley, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 16%

Acidity: 5, 8 g/L

Residual Sugar: 2 g/L

pH: 3,77

Dry Extract: 34, 8 g/L

Production: 3.000 Bottles

Vintage characteristics

A relatively cool spring assured good budding for the 2012 vintage. This followed major developments and promising growth at the vineyard. Very windy days in November - as a result of the local wind known as Zonda- followed by rain, affected the flowering and setting of earlier ripening varieties, ending any hope of fruit for them. December, January and February were dry and cool, maintaining the vineyard in overall excellent health. A rigorous check of the irrigation system along with a thinning of the grapes between setting and ripening, assured the balanced growth necessary for the development of the fruit. Ripening took place under sunny conditions and moderate temperatures, encouraging a good concentration of aromas and polyphenols.

These conditions continued from the end of March to the end of April. Cool days and cold nights resulted in a good balance of acidity, high concentration of color (anthocyanins) and soft, delicate tannins. This climate was favorable for Syrah and resulted in one of the most perfumed wines ever produced by any CLA variety. It achieved optimal ripening and displayed great volume and balance. The 2012 harvest, although modest in amount, was of high quality with perfect ripening and very healthy fruit, resulting in very good wines. In fact, some barrels were so impressive they inspired the vineyard to create a new iconic wine called EL Cuvelier Los Andes.

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5500 plants per hectare in vertical trellising system.

Yield: 5000 a 6000 kg per hectare.

Harvest: manual in 12 kg boxes.

Winemaking

The wine is fermented in new oak barrels. Grapes are selected by hand and barrels are filled by gravity. The total maceration process takes 45 to 60 days.

Malolactic Fermentation: 100% in new French oak barrels.

Aging: 100% in new French oak barrels for 18 months.

Barrels selection : after a meticulous tasting of each barrel from the barrel-fermented lots of wines, CLA selects the outstanding ones that will create this exceptional blend.

Tasting Note

Appearance: concentrated and intense. Intense dark ruby red with violet reflections. A very deep color.

Aroma: fine, powerful and complex. A notable bouquet of prunes combined with spice and minerals.

Mouth: a very pleasant, well-balanced entry. Mellow, round tanins. Full-bodied, unctuous and mouth-filling. Complex and elegant with a very long finish.

James Suckling : 94 pts
Stephen Tanzer : 92 + pts
Wine Spectator : 92 pts