

Cuvelier Los Andes

GRAND VIN 2016

OUR FLAGSHIP WINE



Grand Vin is our "First Label". We like to introduce our Grand Vin as the Argentinean cousin of Château Léoville-Poyferré, 2nd Grand Cru Classé from Saint-Julien, our family's most renowned Estate in Bordeaux, France. Grand Vin is an exceptional Bordeaux-style blend, with an impressive tannic structure from our best Malbec, rounded, balanced and completed with Cabernet Sauvignon, Merlot, Syrah and Petit Verdot.



Technical Data

60% Malbec; 15% Cabernet Sauvignon ; 15% Merlot; 10% Petit Verdot

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

Alcohol: 14.30 %

Acidity: 5.20 g/L

Residual Sugar: 1.8 g/L

pH: 3,9

Dry Extract: 29.2 g/L

Production: 10.530 Bottles.

Vintage characteristics

The weather this spring was normal despite minimum temperatures lower than usual, resulting in slower but ultimately homogenous budding, without any frost related damage. CLA's grapevines are planted on a steep slope so cold masses of air slide down it quickly, making it difficult for cool air to reach the fruit and thus avoiding damage to new growth by low temperatures. A humid summer was expected, so CLA took greater precautions by defoliating its vines more than usual. As a result, it was prepared for the high amount of rainfall in January (150 mm) and was able to ripen the grapes to their usual level, although with lower contents of sugars, in a perfect sanitary condition. This year's wines are very attractive with a balanced acidity, medium body with strong notes of fruit and very good ageing potential.

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

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 the 30 or 40 days required to complete the entire process.

Malolactic fermentation: 100%.

Ageing: 100% in French oak barrels for 18 months.

Tasting Note

Appearance: red ruby color.

Aroma: at first intense notes of mature red fruits and red berries and opens up nicely to match the typicality of our Grand Vin's elegance and finesse characteristics.

Mouth: balanced, elegant and complex. This wine of medium concentration shows impressive length.

Stephen Tanzer : 91 + pts