

Cuvelier Los Andes



Tasting Note

Appearance: Intense violet-red.

Aroma: very good wine with a refreshing floral nose with touches of fresh plum and some minty scent.

Mouth: good first mouth with a refreshing acidity, good and complex fruit and a nice and soft finish.

MALBEC 2017

PURE EXPRESSION OF THE GRAPE



Until our youngest vines are mature enough to produce grapes with enough complexity to qualify for our top wines, we use these grapes in our Varietals range. With our Malbec we offer the distinctive flavors and purest expressions of the emblematic varietal of Argentina. We produce this wine using the same process, care and love as per our Colección.

Technical Data

100% Malbec

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

Alcohol: 14,5%

Acidity: 5,75 g/L

Residual Sugar: 1,8 g/L

pH: 3,83

Dry Extract: 31,36 g/L

Production: 16.000 Bottles.

Vintage Characteristics

Winter 2016 has been absolutely normal in terms of both temperatures and rainfall though spring showed lower temperatures than usual, especially during bud-break and flower that did affect our yields, especially for Malbec which is more sensitive to cold temperatures. Summer 2017 has been normal with low rainfall and very good thermal amplitude that combined with the low yields, generated an extraordinary accumulation of anthocyanin, especially in Malbec and an optimal phenolic maturation for all our varietals. These conditions produced outstanding wines, with less quantities of Malbec but exceptional characteristics of concentration, complexity and 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.

Wine-Making

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation occurs. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic fermentation: 100%

Aging: 60% in French oak barrels for 11 months.