

Cuvelier Los Andes

CABERNET SAUVIGNON 2018

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 Cabernet Sauvignon we offer the distinctive flavors and Mendoza's purest expressions of our emblematic varietal in Bordeaux. We produce this wine using the same process, care and love as per our Colección.



Technical Data

100% Cabernet Sauvignon

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

Alcohol: 14,5%

Acidity: 5.04 g/L

Residual Sugar: 1.8 g/L

pH: 3.83

Dry Extract: 28.28 g/L

Production: 17.500 Bottles.

Vintage Characteristics

The season started with a cold and dry winter that remained persistent throughout September. Spring and Summer high and low temperatures exceeded their annual average ranges. However, this increased temperature range promoted an optimal phenolic maturity and an incredible anthocyanin accumulation. These exceptional conditions delivered an outstanding vintage which is captured in each of our wines. 2018 is definitely a vintage to remember, and possibly, the best vintage of our short history.

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 12 months.

Tasting Note

Appearance: very Intense and attractive red-ruby color

Aroma: intense and attractive with its typical cabernet sauvignon nose on roasted red pepper.

Mouth: good entry, structured with spices, black pepper notes and good concentration and length.