

Cuvelier Los Andes

COLECCIÓN 2016

WHERE BORDEAUX MEETS MENDOZA



Following Bordeaux tradition, Colección is our "Second Label" after our Grand Vin. Colección is similar to Grand Vin but less concentrated and with less ageing potential and is therefore friendlier to drink young. In this blend you can taste the concentration and intensity of a Mendoza wine along with the elegance and finesse of a Bordeaux-blend.



Technical Data

% varieties

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

Alcohol: 14%

Acidity: 5.5 g/L

Residual Sugar: 1.8 g/L

pH: 3.78

Dry Extract: 24 g/L

Production: 13.300 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: 7000 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: attractive and intense red with ruby reflections.

Aroma: complex and mineral with notes of jam, spices and a subtle touch of camphor touch adding up nicely.

Mouth: good first entry with very good balance and juicy acidity, medium-bodied with matured tannins and long finish.

Tim Atkins : 90 pts