

Cuvelier Los Andes

ROSÉ MALBEC 2020

SAME TERROIR, DIFFERENT EXPRESSION OF MALBEC



Faithful to its French origins, Cuvelier Los Andes created this Rosé with the goal of producing a Côte de Provence-style Rosé with Malbec. This direct press Rosé is fresh and balanced with intense floral aromatics.



Technical Data

% variedades

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

Alcohol: 12.5%

Acidity: 6.70 g/L

Residual Sugar: 1.8 g/L

pH: 3.2

Dry Extract: 21.1 g/L

Production: 20.600 Bottles

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: 9000 kg per hectare.

Harvest: manual in 12 kg boxes on February 19th 2020.

Wine-Making

Direct press Rosé. Maceration with the skin for 6 hours in the press. Alcoholic fermentation in stainless steel tank during 30 days at low temperature (60°F). Cold stabilization (40 °F) for 15 days. Filtered and bottled on April 17th 2020.

Tasting Note

Appearance: very attractive pale pink with soft reflections of salmon color.

Aroma: pleasant fresh and citric entry with notes of white peach. Very complex with a good intensity.

Mouth: very good and fresh first mouth, and an amazing balance between the acidity and the plenty of fruit flavors. Very juicy and invites you to continue drinking.