Cuvelier Los Andes



Tasting Note

Appearance: Very intense, violet and black

shades. Deep. Excellent

Aroma: Very good intensity, ripe fruits, plums and jam. Complex, mineral and graphite notes. Attractive and seductive. The wood is in a

balance whit the wine

Mouth: Full, direct, very intense and silky. Very complex full-bodied. Extraordinary wine that perfectly reflects the great 2018 vintage.

Tim Atkins : 92 pts James Suckling : 95 pts

GRAND VIN 2018

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

% varieties: Malbec 72%, Cab Sauv 18%, Petit Verdot 5%, Syrah 4%, Cab Franc 1%

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

Alcohol: 14.7 % Acidity:: 6.75 g/L

Residual Sugar: 1.91 g/L

pH: 3.8

Dry Extract: 33.6 g/L **Production:** 40.000 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 to 6000 kg per hectare. **Harvest:** manual in 12 kg boxes.

Wine-Making

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%.

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





