

Cuvelier Los Andes

GRAND VIN 2017

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

74% Malbec; 15% Cabernet Sauvignon ; 5% Merlot; 6% Petit Verdot

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

Alcohol: 15 %

Acidity: 6.01 g/L

Residual Sugar: 2.1 g/L

pH: 3.8

Dry Extract: 33.6 g/L

Production: 40.500 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 varieties. 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.

Winemaking

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%.

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

Tasting Note

Appearance: lovely deep and intense red.

Aroma: very attractive, intense and complex bouquet of ripe plum and spices with a great freshness and some minerality notes.

Mouth: a remarkable freshness and elegance in the first mouth with complex aromas and a good body. This wine is long with a strong aging potential and a refined and attractive finish. Very good wine.

James Suckling : 95 pts