

Cuvelier Los Andes

CUVEE NATURE 2019

GLOUGLOU WINE



Wine to accompany meals but also ideal for aperitif or chopping or to be enjoyed "all the night" in the wine bars....here, there and under all latitudes!



Technical Data

55% Malbec ; 45% Merlot

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

Alcohol: 15.5 %

Acidity: 4.74 g/L

Residual Sugar: 1.8 g/L

pH: 3.80

Dry Extract: 29.4 g/L

Production: 8,800 Bottles

Vintage Characteristics

As in previous winters 2018 was pretty dry with very little snowfall on the Andes. However, the spring months were within the temperature and precipitation annual averages. A dry and windy period during the flowering cycle delivered an excellent fruit set as well as healthy and perfectly shaped clusters. During summer, February recorded unusually low precipitations and an abundance of sun which generated a strong sugar synthesis. March turned out to be cooler than usual which preserved the acidity, slowed down the sugars and allowed a good phenolic ripening. At harvest time, the grapes showed good maturity and balance with slightly less concentration and a little more acidity than in previous years. Despite its challenges, the 2019 vintage offers our signature taste profile with a little extra freshness.

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5,500 plants per hectare in espaldero.

Yield: 5,000 to 6,000 kg per hectare.

Harvest: manual in boxes of 12 kg.

Wine-Making

According to our organic and biodynamic practices, our wines are fermented with the indigenous yeasts from the vineyard. Our goal for this Cuvée Nature is to produce a natural wine, fruit-forward and easy to drink. We achieve it through an earlier harvest, shorter maceration and aging in steel tanks as well as an early bottling to preserve fruit aromas. To better reveal the quality and beauty of our Terroir, no additives nor oenological products nor sulphites are added throughout the whole wine-making process. At the bottling, we only add 30 ppm of sulphites to ensure that this beauty is delivered to your glass.

Tasting Note

View: deep and very intense violet red.

Aroma: attractive with very fine lactic notes and ripe plum, with notes of honey, white pepper and roses.

Mouth: very tasty attack, returns ripe plum and white pepper, good body, unctuous and long. Very rich and balanced wine.