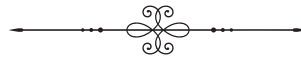


Cuvelier Los Andes

GRAND MALBEC 2018

OUR SPECIAL CUVÉE, AN ABSOLUTE MALBEC



Wine made 100% with the Malbec grape from our best plots of this variety. Microvinification in new barrels (fermentation in barrels). Aged for 18 months in first-use French oak barrels. The most concentrated of our Malbec... The best for Malbec lovers.



Technical Data

100% Malbec

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

Alcohol: 15.5%

Acidity: 5.35 g/L

Residual Sugar: 1.95 g/L

pH: 3.85

Dry Extract : 34.3 g/L

Production: 9200 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: 7000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine-Making

The wine is fermented in new barrels. The bunches are selected by hand and the barrels are filled by gravity. This maceration process takes between 45 and 60 days.

Malolactic Fermentation: 100% in new French oak barrels.

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

Tasting Note

Appearance: Very intense violet red with black shadows. Very pretty

Aroma: Typical Malbec. Ripe, intense, very complex and attractive.

Mouth: Sweet, direct, very broad and seductive, with great aging potential. excellent wine.