

Cuvelier Los Andes

MERLOT 2018

PURE EXPRESSION OF THE GRAPE



As the years go by, until our youngest vineyards produce grapes with enough nobility to qualify as our iconic wines, we use these grapes to produce our Varietal range. With our Merlot, we invite you to discover the aromas and purest expressions of this emblematic Bordeaux varietal. We produce it with the same process and care as our Collection.



Technical Data

% varieties: 100% Merlot

Location: Valle de Uco, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 14.5%

Acidity: 4.75 g/L

Residual Sugar: 1.8 g/L

pH: 3.6

Dry Extract: 30.7 g/L

Production: 5.560 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: 5.500 plants per hectare in vertical trellising system.

Yield: 5.000 to 6.000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine-Making

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation occurs. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic Fermentation: 100%.

Aging: 60% in French oak barrels for 12 months.

Tasting Note

Appearance: Intense red, deep with ruby reflections, beautiful

Aroma: Intense with good complexity. Red fruits and cherry notes, spices like white pepper. Very attractive

Mouth: Very good attack, wide, and sweet tannins. Long and very good finish, excellent balance and acidity. Cool

Tim Atkins : 90 pts

James Suckling : 91 pts