

# Cuvelier Los Andes



## Tasting Note

**Appearance:** Typical Violaceous Red of medium high intensity and deep.

**Aroma:** Fresh, with notes of camphor and plum jam. Very attractive and complex.

**Mouth:** Very good entry, broad, ripe, juicy with good smoothness and a pleasant finish.

## MALBEC 2019

PURE EXPRESSION OF THE GRAPE



Until our youngest vines are mature enough to produce grapes with enough complexity to qualify for our top wines, we use these grapes in our Varietals range. With our Malbec we offer the distinctive flavors and purest expressions of the emblematic varietal of Argentina. We produce this wine using the same process, care and love as per our Colección.

### Technical Data

**100% Malbec**

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

**Alcohol:** 15.1 %

**Acidity:** 5.25 g/L

**Residual Sugar:** 1.8 g/L

**pH:** 3.85

**Dry Extract:** 29.62 g/L

**Production:** 92000 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 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:** 5500 plants per hectare in vertical trellising system.

**Yield:** 7000 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 11 months.