

Cuvelier Los Andes

CABERNET SAUVIGNON 2020

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 CABERNET SAUVIGNON, we suggest you discover the Mendoza version of our emblematic grape variety in Bordeaux. We produce it with the same process and care as our Collection.



Technical Data

100% Cabernet Sauvignon

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

Alcohol: 14.7%

Acidity: 5.66 g/L

Residual Sugar: 1.8 g/L

pH: 3.8

Dry Extract: 28.64 g/L

Production: 19000 Bottles.

Vintage Characteristics

The warm winter generated a generous and homogeneous, but too early budburst. In October, spring frosts affected some early shoots and produced a decrease in production. December and February were the rainy months in this overall very dry and warm season, with minimums, averages, and maximums higher than usual, especially in November and March. The entire summer has been hot, and the low relative humidity kept the vineyard in very good health, without cryptogamic disease. This allowed optimal phenolic maturity, concentration, and quality. Maturity happened very early and the harvest has been advanced by 2 weeks. The low-yield 2020 vintage is characterized by an extraordinary quality.

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.

Tasting Note

Appearance: Very intense Ruby Red with Violaceous reflections, Young.

Aroma: Intense and attractive perfume, with notes of anise, fresh with the presence of black fruits and mineral note.

Mouth: It enters well, full width filling the mouth with marked body and long finish.