

Cuvelier Los Andes

CUVEE NATURE 2020

PURE EXPRESSION OF THE GRAPE



Wine to accompany meals but also ideal for aperitifs, snacks or to be enjoyed "all night" in wine bars... here, there and at all latitudes.



Technical Data

75% Malbec and 25% Syrah

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

Alcohol: 13.5%

Acidity: 5.02 g/L

Residual Sugar: 10.5 g/L

pH: 3.8

Dry Extract: 26.6 g/L

Production: 10000 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 was hot, and the relative low 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: 7.000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine-Making

In accordance with our organic and biodynamic practices, our wines are fermented with indigenous yeasts. In this Cuvée Nature, early harvest, shorter maceration and without barrel aging to achieve a natural, fruity and easy to drink wine. No added sulfites.

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.