

Cuvelier Los Andes

ROSÉ MALBEC 2021

SAME TERROIR, DIFFERENT EXPRESSION OF MALBEC



True to the French origins of the family, Cuvelier Los Andes conceived this rosé in a Côtes de Provence style. An early harvest and direct press.



Technical Data

% variedades

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

Alcohol: 12.3%

Acidity: 6.75 g/L

Residual Sugar: 1.8 g/L

pH: 3.35

Dry Extract: 21.85 g/L

Production: 20.600 Bottles

Vintage characteristics

A dry winter, with an intensely cold spring and several episodes of frost, generated a very heterogeneous budburst. Good weather set in at the end of spring and the beginning of summer. The shoot selection is adapted according to the shoots lost by frost. Thanks to the good climate, the fruit set was good. The vineyard managed to settle and balance itself, allowing us to expect a quality harvest and nearly normal yields. Many rains in February and at the beginning of March swelled the grapes and finished to recover our yield. The return of the sun from mid-March made us postpone harvest, wait for each plot to reach its phenolic maturity, and proceed calmly with harvest that ended on April 23rd. We finally achieved a normal yield with healthy grapes of medium concentration, ripe and balanced.

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

Direct pressing. Skin maceration for 6 days in the press. Alcoholic fermentation in stainless steel tank for 30 days at low temperature (16°). Cold stabilization for 15 days, filtration and bottling in April 2021

Tasting Note

Appearance: Very attractive Pale Pink, with reflections Salmon

Aroma: Intense fruity and seductive. With notes of fresh fruits such as peach apricot, and slightly floral

Mouth: In the mouth it has a fresh entrance, delivering the same notes as in the nose, with balanced and silky acidity. Very rich.