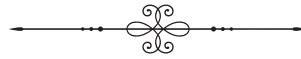


# Cuvelier Los Andes

## GRAND VIN 2019

### OUR FLAGSHIP WINE



Grand Vin is our "First Label". We like to introduce our Grand Vin as the Argentinean cousin of Château Léoville-Poyferré, 2nd Grand Cru Classé from Saint-Julien, our family's most renowned Estate in Bordeaux, France. Grand Vin is an exceptional Bordeaux-style blend, with an impressive tannic structure from our best Malbec, rounded, balanced and completed with Cabernet Sauvignon, Merlot, Syrah and Petit Verdot.



### Technical Data

**% varieties:** Malbec 60%, Cab Sauv 30%, Petit Verdot 2%, Syrah 8%

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

**Alcohol:** 15,7%

**Acidity:** 5,04 g/L Residual Sugar: 1,80 g/L pH: 3.83

**Dry Extract:** 32.5 g/L

**Production:** 25854 Bottles.

### Vintage Characteristics 2019

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 an 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

After grapes are manually sorted twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (10 to 15 days at 72°F); and post ferment maceration for about 10 days. The fermentation is conducted by the indigenous yeasts from the vineyard.

**Malolactic Fermentation:** 100%.

**Aging:** 100% in French oak barrels for 18 months.

### Tasting Note

**Appearance:** Intense red with violet tones, very deep.

**Aroma:** Very intense and complex. Spicy notes, nuts, delicate roasted pepper.

**Mouth:** Excellent wine, fills the mouth very well, powerful and with great firmness. It is shown as a typical long-aged wine.