Cuvelier Los Andes



Tasting Note

Appearance: Very intense, violet, red.

Aroma: notes of ripe plums, butter. Complex and mature

Palate: good entrance, complex. Repeat notes of plums accompanied by a certain freshness. Excellent and long at the end

MALBEC 2020

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: 14,9 %

Acidity: 5.35g/L Residual Sugar: 1.81 g/L pH: 3.78

Dry Extract: 26,4 g/L **Production:** 86460 Bottles.

Vintage Characteristics 2019

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

After the manual double-sorting, once the vats are full, the grapes undergo a cold maceration before the alcoholic fermentation occurs thanks to the native yeasts of the vineyard. This takes place in stainless steel tanks at a maximum of 72°F and lasts from 10 to 15 days.

Malolactic fermentation: 100%

Aging: French oak barrels for 12 months





