

Cuvelier Los Andes

MERLOT 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 Merlot, we invite you to discover the aromas and purest expressions of this emblematic Bordeaux varietal. We produce it with the same process and care as our Collection.



Technical Data

% varieties: 100% Merlot

Location: Valle de Uco, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 14.7%

Acidity: 5,25 g/L Residual Sugar: 1.8 g/L pH: 3.81

Dry Extract: 29,32 g/L

Production: 5.235 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.

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

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 12 months