

# Cuvelier Los Andes



## MERLOT 2019

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:** 15,5%

**Acidity:** 5,02 g/L

**Residual Sugar:** 1.98 g/L

pH: 3.76

**Dry Extract:** 29,87 g/L

**Production:** 7.100 Bottles.

### Vintage Characteristics 2019

As in previous winters, 2018 was pretty dry with very little snowfall over 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

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%.

**Ageing:** 60% in French oak barrels for 12 months

### Tasting Note

*Appearance: Rubi, red, medium intensity.*

*Aroma: complex, intense and seductive, spicy notes, nuts and jam.*

*Mouth: good entrance, sweet texture and medium intensity. Whit a long and pleasant finish that fills the mouth well.*