

# Cuvelier Los Andes

## CUVEE NATURE 2020

PURE EXPRESSION OF THE GRAPE



Wine to accompany meals but also ideal for aperitifs, snacks or to be enjoyed "all night" in wine bars... here, there and at all latitudes.



### Technical Data

**35% Malbec, 35% Merlot and 30% Syrah**

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

**Alcohol:** 13.2%

**Acidity:** 5.25 g/L

**Residual Sugar:** 1.75 g/L

**pH:** 3.81

**Dry Extract:** 27.79 g/L

**Production:** 7.100 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 midMarch 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

In accordance with our organic and biodynamic practices, our wines are fermented with indigenous yeasts. In this Cuvée Nature, early harvest, shorter maceration and without barrel aging and 30% carbonic maceration to achieve a natural, fruity and easy to drink wine. No added sulfites

### Tasting Note

**Appearance:** Red Violaceo of medium intensity and attractive, young.

**Aroma:** It is presented, young and fruity. With notes of fresh red fruits, typical of a portion in carbonic maceration. Good intensity.

**Palate:** With very good entry in the mouth, unctuous, marked fruity notes, Excellent long finish in the mouth, with freshness.