

Cuvelier Los Andes

ROSÉ 2022

SAME TERROIR, DIFFERENT EXPRESSION OF MALBEC



True to the French origins of the family, Cuvelier Los Andes conceived this rosé in a Côtes de Provence style. An early harvest and direct press rosé.



Technical Data

100% Malbec

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

Alcohol: 12.3%

Acidity: 6.19 g/L Residual Sugar: 1.8 g/L pH: 3.37

Dry Extract: 20,04 g/L

Production: 17.700 Bottles

Vintage Characteristics 2022

The 2021-2022 season was full of surprises with early bud-break and late spring frosts though the Uco Valley showed less damage than other areas of Mendoza, with no humidity problems or cryptogamic diseases. Temperatures were above average during summer and the ripening period, and, with well-timed scarce rains, gave extraordinary conditions for recovering a better yield and for a good phenolic maturing which turned this campaign into a great quality vintage.

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

Direct press Rosé. Skin maceration for 4 hours in the press. Alcoholic fermentation in stainless steel tank for 30 days at low temperature (60°F). Cold stabilization for 15 days, filtration and bottling in April 2022

Tasting Note

Appearance: Very attractive pale pink, with Salmon reflects

Aroma: Intense fruit-forward and seductive with notes of fresh fruits such as peach and apricot, as well as white flowers notes.

Palate: Fresh entry, delivering the same notes as in the nose, with balanced and silky acidity.