

Cuvelier Los Andes

CABERNET SAUVIGNON 2021

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 CABERNET SAUVIGNON, we suggest you discover the Mendoza version of our emblematic grape variety in Bordeaux. We produce it with the same process and care as our Collection.



Technical Data

100% Cabernet Sauvignon

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

Alcohol: 13.7%

Acidity: 5.47 g/L Residual

Sugar: 1.8 g/L

pH: 3.8

Dry Extract: 28.40 g/L

Production: 20.200 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: 5.000 a 6.000 kgs. 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%

Aging: 60% in French oak barrels for 11 months.

Tasting Note

Appearance: Attractive ruby red of very good intensity.

Aroma: Very intense, ripe, typical of notes of spices. Fresh and very pleasant.

Mouth: It enters very well, young. Good length and very pleasant with Notes of red pepper. Very balanced.