

Cuvelier Los Andes

MALBEC 2021

PURE EXPRESSION OF THE GRAPE



Until our youngest vines are mature enough to produce grapes with enough complexity to qualify for our top wines, we use these grapes in our Varietals range. With our Malbec we offer the distinctive flavors and purest expressions of the emblematic varietal of Argentina. We produce this wine using the same process, care and love as per our Colección.



Technical Data

100% Malbec

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

Alcohol: 14,7%

Acidity: 5.6 g/L Residual

Sugar: 1.8 g/L

pH: 3.8

Dry Extract: 26,8 g/L

Production: 87.700 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: 7000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine-Making

After the manual double-sorting, once the vats are full, the grapes undergo a cold maceration before the alcoholic fermentation occurs thanks to the native yeasts of the vineyard. This takes place in stainless steel tanks at a maximum of 78°F and lasts from 7 to 10 days.

Malolactic fermentation: 100%

Aging: French oak barrels for 11 months.

Tasting Note

Appearance: Violet red. Very intense and attractive.

Aroma: Powerful, typical with notes of fresh plums and some camphor.

Palate: Sweet and fresh, very nice long and juicy acidity. Excelent ending.