

Cuvelier Los Andes

GRAND VIN 2020

OUR FLAGSHIP WINE



Grand Vin is our "First Label". We like to introduce our Grand Vin as the Argentinean cousin of Château Léoville-Poyferré, 2nd Grand Cru Classé from Saint-Julien, our family's most renowned Estate in Bordeaux, France. Grand Vin is an exceptional Bordeaux-style blend, with an impressive tannic structure from our best Malbec, rounded, balanced and completed with Cabernet Sauvignon, Merlot, Syrah and Petit Verdot.



Technical Data

Malbec 70%, Merlot 9%, Cabernet Sauvignon 9%, Syrah 9% y Petite Verdot 3%

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

Alcohol: 14,9%

Acidity: : 5,6 g/L

Residual Sugar: 1,80 g/L

pH: 3.84

Dry Extract: 33,20 g/L

Production: 30.900 Bottles.

Vintage characteristics

The warm winter generated a generous and homogeneous, but too early budburst. In October, spring frosts affected some early shoots and produced a decrease in production. December and February were the rainy months in this overall very dry and warm season, with minimums, averages, and maximums higher than usual, especially in November and March. The entire summer has been hot, and the low relative humidity kept the vineyard in very good health, without cryptogamic disease. This allowed optimal phenolic maturity, concentration, and quality. Maturity happened very early and the harvest has been advanced by 2 weeks. The low-yield 2020 vintage is characterized by an extraordinary quality.

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: 5000 a 6000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine-Making

After grapes are manually sorted twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (10 to 15 days at 28°C); and post ferment maceration for about 10 days. The fermentation is conducted by the indigenous yeasts from the vineyard.

Malolactic Fermentation: 100%.

Aging: 100% in French oak barrels for 18 months.

Tasting Note

Appearance: : Very good intensity, purple red, dark and deep.

Aroma: First attack with an attractive freshness, reminiscent of camphor or menthol. Very seductive followed by mineral and spices notes. Too complex.

Mouth: It repeats freshness with very high complexity. It fills the mouth very well with an excellent finish. Beautiful to keep.