

Cuvelier Los Andes

EL 2017

WHEN THE ART OF WINEMAKING MEETS PASSION AND
INSPIRATION, WE ACHIEVE EL CUVELIER LOS ANDES



When the months pass after the harvest and vinification, some barrels stand out for the intensity of their aromas, for the subtlety of their notes, for the complexity of their flavors, for their elegance. EL is generally composed of a majority of Malbec, balanced according to the characteristics of each vintage by Syrah, Merlot and Cabernet Sauvignon. This wine only comes from exceptional harvests.



Technical Data

83% Malbec, 14% Cabernet Sauvignon, 3% Petite Verdot

Location: Valle de Uco, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 14,7%

Acidity: 5.8 g/L Residual Sugar: 1.9 g/L

pH: 3.8

Dry Extract: 33,85 g/L

Production: 3.700 Bottles.

Vintage Characteristics

The season started with a cold and dry winter that remained persistent throughout September. Spring and Summer high and low temperatures exceeded their annual average ranges. However, this increased temperature range promoted an optimal phenolic maturity and an incredible anthocyanin accumulation. These exceptional conditions delivered an outstanding vintage which is captured in each of our wines. 2018 is definitely a vintage to remember, and possibly, the best vintage of our short history.

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

The wine is fermented in new barrels. The bunches are selected by hand and the barrels are filled by gravity. This maceration process takes between 45 and 60 days.

Malolactic Fermentation: 100% in new French oak barrels.

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

Barrels selection: after a thorough tasting of each barrel, the outstanding ones that give rise to this unique assemblage are selected.