

Cuvelier Los Andes

EL 2019

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

60% Malbec, 30% Cabernet Sauvignon, 10% Syrah

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

Alcohol: 15,1%

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

As in previous winters 2018 was pretty dry with very little snowfall on the Andes. However, the spring months were within the temperature and precipitation annual averages. A dry and windy period during the flowering cycle delivered an excellent fruit-set as well as healthy and perfectly shaped clusters. During summer, February recorded unusually low precipitations and an abundance of sun which generated a strong sugar synthesis. March turned out to be cooler than usual which preserved the acidity, slowed down the sugars and allowed a good phenolic ripening. At harvest time, the grapes showed good maturity and balance with slightly less concentration and a little more.

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.