

Cuvelier Los Andes

GRAND MALBEC 2022

OUR SPECIAL CUVÉE, AN ABSOLUTE MALBEC



Wine made 100% with the Malbec grape from our best plots of this variety.

Microvinification in new barrels (fermentation in barrels). Aged for 18 months in first-use French oak barrels. The most concentrated of our Malbec... The best for Malbec lovers.

Technical Data

100% Malbec

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

Alcohol: 15,5%

Acidity: 6 g/L

Residual Sugar: 1,8 g/L pH: 3.9

Dry Extract : 33,4 g/L

Production: 11.400 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 mid- March 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

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.

