

# Cuvelier Los Andes

## GRAND CABERNET FRANC 2020

OUR SPECIAL CUVÉE, PURE CABERNET FRANC



Wine made 100% with a selection of our best Cabernet Franc grapes. Its micro vinification and aging for 18 months were carried out in first-use French oak barrels. Noted for its complexity, finesse and elegance, this exclusive limited heading emerges as part of an exceptional harvest.



### Technical Data

**100% Cabernet Franc**

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

**Alcohol: 14,5 %**

**Acidity: 6,04 g/L Residual Sugar: 1.8 g/L pH: 3,78**

**Dry Extract: 33,3 g/L**

**Production: 480 Bottles**

### Vintage Characteristics 2020

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.

### Vineyards

**Total area: 65 hectares.**

**Area in production: 55 hectares.**

**Altitude: 1000 meters above sea level.**

**Plantation density: 5,500 plants per hectare in espaldero.**

**Yield: 5,000 kg per hectare.**

**Harvest: manual in boxes of 12 kg.**

### Wine-Making

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

Malolactic Fermentation: 100%.

Aging: in new French oak barrels for 18 months