

Cuvelier Los Andes

MALBEC 2022

PURE EXPRESSION OF THE GRAPE



Until our youngest vines are mature enough to produce grapes with enough complexity to qualify for our top wines, we use these grapes in our Varietals range. With our Malbec we offer the distinctive flavors and purest expressions of the emblematic varietal of Argentina. We produce this wine using the same process, care and love as per our Colección.



Technical Data

100% Malbec

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

Alcohol: 15,5%

Acidity: 5.98 g/L Residual Sugar: 1.8 g/L pH: 3.85

Dry Extract: 27,6 g/L

Production: 57.500 Bottles.

Vintage Characteristics

The 2021-2022 season was full of surprises with late spring frosts, frequent rains in March and April, and a thermal amplitude higher than usual. Nevertheless, the Uco Valley showed less damage than other areas of Mendoza, with no humidity problems or cryptogamic diseases. These climatic inconstancies led to a harvest of outstanding quality, although we had a decrease in quantity compared to previous years. Temperatures were above average during summer and the ripening period, and, with well-timed and intense rains prior harvest, gave extraordinary conditions for recovering a better yield and for a good phenolic maturing which turned this campaign into a great quality vintage.

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

After the manual double-sorting, once the vats are full, the grapes undergo a cold maceration before the alcoholic fermentation occurs thanks to the native yeasts of the vineyard. This takes place in stainless steel tanks at a maximum of 72°F and lasts from 10 to 15 days.

Malolactic fermentation: 100%

Aging: French oak barrels for 12 months.