

ROSÉ MALBEC 2025

SAME TERROIR, DIFFERENT EXPRESSION OF MALBEC



True to the French origins of the family, Cuvelier Los Andes conceived this rosé in a Côtes de Provence style. An early harvest and direct press rosé.

Technical Data

100% Malbec

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

Alcohol: 12.2%

Acidity: 6,0 g/L Residual Sugar: 1.5 g/L pH: 3.4

Dry Extract: 20,2 g/L

Production: 11.400 Bottles

Vintage characteristics 2025

Spring 2024 began with normal conditions, but from November until the harvest ended in April 2025, we experienced average maximum temperatures lower than historical averages, and the recorded minimum temperatures exceeded historical averages, resulting in a smaller-than-usual thermal amplitude in this region.

Precipitation was below average.

These two factors led to early ripening. To preserve the quality and quantity of polyphenolic compounds, we were very careful and prudent with leaf removal, paying special attention to concentrations and the optimal harvest timing, which, by the way, was two weeks earlier than usual.

In conclusion, through diligent work and control, we achieved a very good harvest in both quality and quantity.

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 on February 23, 2022.

Grapes Certified Organic

Wine-Making

Direct press Rosé. Skin maceration for 4 hours in the press. Alcoholic fermentation in stainless steel tank for 30 days at low temperature (60°F). Cold stabilization for 15 days, filtration and bottling in April 2024.

