

# Cuvelier Los Andes



## GRAND VIN 2021

### OUR FLAGSHIP WINE



Grand Vin is our "First Label". We like to introduce our Grand Vin as the Argentinean cousin of Château Léoville-Poyferré, 2nd Grand Cru Classé from Saint-Julien, our family's most renowned Estate in Bordeaux, France. Grand Vin is an exceptional Bordeaux-style blend, with an impressive tannic structure from our best Malbec, rounded, balanced and completed with Cabernet Sauvignon, Merlot, Syrah and Petit Verdot.

### Technical Data

**Malbec 73%, Cabernet Sauvignon 18%, Merlot 5%, Syrah 2%, Petit Verdot 2%**

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

**Alcohol: 14,7%**

**Acidity: : 5,5 g/L**

**Residual Sugar: 1,80 g/L**

**pH: 3.90**

**Dry Extract: 32,8 g/L**

**Production: 36.800 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:** 5000 a 6000 kg per hectare.

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

### Wine-Making

After grapes are manually sorted twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (10 to 15 days at 72°F); and post ferment maceration for about 10 days. The fermentation is conducted by the indigenous yeasts from the vineyard.

Malolactic Fermentation: 100%.

Aging: 100% in French oak barrels for 18 months