

Faithful to the family's French origins, Cuvelier Los Andes created this rosé in a Côtes de Provence style. A rosé made from early harvest grapes and direct pressing.



## Technical Data

### Varietal composition

100% Malbec

### Location

Valle de Uco, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol	Acidity	Residual Sugar	pH	Production
12,5%	6.30g/L	1.65g/L	3.30	15.000 Bottles

## Vintage Characteristics 2026

The average maximum temperatures during the 2026 growing season were below the values recorded over the last 20 years (1998–2018).

Minimum temperatures were slightly above historical records.

Accumulated rainfall was similar to the historical average, although with a different distribution throughout the months. During this season, the highest rainfall levels were concentrated in January, March, and April 2026.

As a consequence, the climate was cooler than usual, resulting in slower sugar accumulation, accompanied by very good phenolic ripeness and without the usual decrease in total acidity.

## Viñedos

Altitude	Total area	Area in production
1000 m.s.n.m.	65 ha	55 ha
Harvest	Yield	Plantation density
Manual in 12 Kg boxes	7.000 Kg/ha	5.500 plants per hectare in vertical trellising system

## Wine-Making

Direct pressing. Skin maceration for 4 hours in the press. Alcoholic fermentation in stainless steel tanks at low temperature (16°C). Cold stabilization for 15 days, filtration, and bottling in April 2026.