Argentina

Cuvelier Los Andes

Mendoza

Cabernet Sauvignon





The History

The Cuvelier Los Andes S.A. vineyard was planted in 1999 with a density of 5500 plants per hectare. Today the vineyard stretches over 55 hectares (136 acres) with 10 hectares still to plant. The main grape variety is Malbec. We have also planted Cabernet Sauvignon, Merlot, Syrah and Petit Verdot. This enables us to create our own blended wines and also contribute to those of Clos de los Siete. Basking in the warm, dry climate of Mendoza, cooled by the refreshing night air of the Andes, our vines are ideally situated to ex-

press the character of their various grape varieties in this stony,



alluvial gravel soil.

THE GRAPE

100% Cabernet Sauvignon

WINE-MAKING

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation occurs. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days. 60% in French oak barrels for 11 months



TASTING NOTE

Appearance: Attractive ruby red of very good intensity. Aroma: Very intense, ripe, typical of notes of spices. Fresh and very pleasant. Mouth: It enters very well, young. Good length and very pleasant with Notes of red pepper. Very balanced

