Argentina

Cuvelier Los Andes

Mendoza

Malbec





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



alluvial gravel soil.

THE GRAPE

100% Malbec

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 78°F and lasts from 7 to 10 days. French oak barrels for 11 months.



TASTING NOTE

Appearance: Violet red. Very intense and attractive. Aroma: Powerful, typical with notes of fresh plums and some camphor. Palate: Sweet and fresh, very nice long and juicy acidity. Excellent ending

