

Cuvelier Los Andes

GRAND VIN 2006



LOCATION

Country : Argentina
Province : Mendoza
Region : Uco Valley, Vista Flores, Tunuyán

VINEYARDS

TOTAL AREA : 65 hectares
AREA IN PRODUCTION : 46 acres, subdivided into smaller parcels of 1 to 3 hectares.
ALTITUDE : 1.000 meters above sea level.
PLANTATION DENSITY : 5.500 plants per hectare in a supporting frame.
PERFORMANCE : 5.000 to 6.000 kg. per hectare.
HARVEST : manual in boxes of 12 kg.
VARIETAL COMPOSITION : 70% Malbec, 10% Merlot, 10% Cabernet Sauvignon, 10% Syrah.

PRODUCTION

PRODUCTION : 31.000 bottles.
FERMENTATION : 7 to 10 days at 28 ° C in stainless steel tanks.
MACERATION : Once the tanks are full, the grapes are put under cold maceration before alcoholic fermentation happens. The whole process of maceration takes from thirty to forty days.
MALOLACTIC FERMENTATION : 100% (In the best wines that go to this assamblage, malolactic fermentation takes place in new barrels).
AGEING : 100% in French oak barrels for 15 months (50% in new barrels). After a year of stacking bottles in a temperature-controlled.
POTENTIAL STORAGE : from 10 to 12 years in optimal conditions of conservation .
RECOMMENDATION : Serve between 16 ° and 18 ° C.