Hillside Wines & Spirits
Artisan Wines & Spirits Distributor

Argentina

Mendoza

Cuvelier Los Andes

Grand Vin

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

Malbec 70%, Merlot 9%, Cabernet Sauvignon 9%, Syrah 9%,Petite Verdot 3%

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 8ºC); ferment maceration (10 to 15 days at 28ºC); and post ferment maceration for about 10 days. The fermentation is conducted by the indigenous yeasts from the vineyard. 100% in French oak barrels for 18 months.

TASTING NOTE

Appearance: Very good intensity, purple red, dark and deep. Aroma: First attack with an attractive freshness, reminiscent of camphor or menthol. Very seductive followed by mineral and spices notes. Too complex. Mouth: It repeats freshness with very high complexity. It fills the mouth very well with an excellent finish. Beautiful to keep.