

# Cuvelier Los Andes GRAND MALBEC

Valle de Uco Mendoza

## WHERE BORDEAUX MEETS MENDOZA

Cuvelier family's history in Argentina began in 1998, merging two centuries of French know-how, with the Argentine experience and the Mendoza terroir. Michel Rolland, Advising Oenologist at Château Léoville-Poyferré and Château Le Crock, Cuvelier family properties for more than a century, offered Bertrand and Jean-Guy Cuvelier the opportunity to invest in his Andean project. Seduced by Mendoza and by the "Clos de Los Siete" project, they decided to launch Cuvelier Los Andes. Seeking to implement their Grand Cru Classé de Bordeaux production techniques in the Uco Valley, they developed wines of excellence, with a signature Bordeaux style, and created Malbecbased blends, which are proudly presented as the Argentine cousins of Château Léoville-Poyferré.



#### COUNTRY

Argentina

#### VARIETAL

100% Malbec

### **SOIL TYPE**

Sandy, Silt, Limestone with gravel and rounded pebbles

### **VINEYARD**

Planted from 1999 to 2006 55 ha. Altitude 1000 m above sea level 5500 plants per ha. Vertical trellising system Yield: 7000 kg per ha.

#### **HARVEST**

Manually harvested

## **VINIFICATION**

Microvinification in new barrels bunches selected by hand Barrels filled by gravity 18 months ageing First-use French oak barrels

# **TASTING NOTES**

Very intense violet- red with black shadows. Very pretty. Typical Malbec nose. Ripe, intense, very complex and attractive. Sweet mouth, direct, very broad and seductive, with great aging potential. excellent wine.

## **CERTIFICATION**



