

# **Cuvelier Los Andes**

**GRAND VIN**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 Malbec-based blends, which are proudly presented as the Argentine cousins of Château Léoville-Poyferré.



#### **COUNTRY**

Argentina

#### **VARIETAL**

72% Malbec 18% Cab Sauv, 5% Petit Verdot 4% Syrah, 1% Cab Franc

## **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

## **HARVEST**

Manually harvested

#### **VINIFICATION**

Vats filled by gravity
Malolactic fermentation: 100%
18 months Aging
French oak barrels
40.000 bottles

## **TASTING NOTES**

Very intense, violet and black shades color. Very good nose intensity, ripe fruits, plums and jam. Complex, mineral and graphite notes. Full mouth, very intense and silky. Very complex full-bodied.

# **CERTIFICATION**



